A VIEW OF THE CULTIVATION

OF

FRUIT TREES ~~IN~~ of AMERICA.

WILLIAM COXE

Second Edition

(Manuscript Copy)

149708

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"The Father of American Pomology." *

Coxe's book on fruit trees - The Seckel pear - A volume of original fruit paintings.

Messrs. Editors - The name of William Coxe is held in such universal respect by all lovers of horticulture in America, and his celebrated book upon Fruit Trees is so highly esteemed by all devotees of Pomona, that I am induced to believe that a few particulars relating to the author and to the book will prove not unacceptable to your readers. It is my intention, however, to prepare for your pages a more elaborate notice of this earliest American author upon pomology than my present communication proposes; and I shall be enabled to use for that purpose the valuable materials to be furnished me by his son, my friend Richard S. Coxe, Esq., of Washington, D. C., the eloquent advocate and profound jurist.

The title of the work by Mr. Coxe is, "A View of the Cultivation of Fruit Trees in America." It is now out of print and quite rare,as there was, I believe, but one edition, and that was published in Philadelphia, 1817. The style of American publications at that date was greatly inferior to the elegant dress in which works in this country now make their appearance; and the wood-cuts in "Coxe's View" are such as no publisher of the present day would consider half elegant enough for any book ushered from his establishment. Mr. Coxe lived near Burlington, New Jersey, and it was there that he collected, from all parts of the country, trees and specimens of the various fruits described in his book, and there this book was written. Two days ago, whilst in the office of Richard S. Coxe, Esq., in Washington, I was shown the copy of the "Transactions of the Hort. Soc. of London," sent by that Society as a compliment to his father, in consequence of their receiving the "View" and the following letter from the late Dr. David Hosack. Dr. Hosack was too well known to New-Yorkers, and his beautiful residence, Hyde Park, on the Hudson, was, and, under its present proprietor, still continues too much admired to need more than the mention of his name. The letter, as copied by me, may be found in the volume of the "Transactions" referred to, upon pages 256, 257, 258, and the article containing it is as follows:

L. Some account of the Seckle Pear, a new seedling raised in the neighborhood of Philadelphia. In a letter to the Secretary from David Hosack, M. D., F. R. S., &c., Foreign Member of the Horticultural Society.

[Read January 5, 1819]

* (From the Country Gentleman, April 2, 1857.)

"Dear Sir:- The Seckle Pear, eighteen plants of which I have forwarded to the Horticultural Society, is so named from Mr. Seckle of Philadelphia, who has the credit of having first cultivated it in the vicinity of that city. It is generally considered to be a native fruit of this country, accidentally produced from seed sown by Mr. Seckle; and the original tree is said to be still standing on the estate of that gentleman. An account, however, essentially different from this, has been lately communicated to me by my friend Judge Wallace, of Burlington, to whom I recently paid a visit. He stated to me, on the authority of a correspondent in Philadelphia, that the pear was grown in that neighborhood sixty years ago, by a person named Jacob Weiss, who obtained that tree with many others at a settlement of Swedes, which was established near Philadelphia, where Mr. Weiss built a house. The judge suggested the probability of Mr. Weiss and the father or grandfather of Mr. Seckle having been intimate, as both families were Germans of that rank in society which might be likely to lead to such an acquaintance. The conjecture, therefore, is, that under such circumstances, Mr. Seckle's family obtained grafts from Mr. Weiss' tree.

"Mr. Coxe, in his View of the Cultivation of Fruit Trees in America, (an interesting volume which I have forwarded to the society,) after assigning the same origin, as I have stated in the beginning of this letter, describes the fruit thus: "The form and appearance vary with its aspect, age and cultivation; the size generally is small, the form regular, round at the blossom end, diminishing with a gentle swell towards the stem, which is rather short and thick; the skin is sometimes yellow, with a bright red cheek and smooth, at other times a perfect russet without any blush. The flesh is melting, juicy, and most exquisitely and delicately flavored. The time of ripening is from the end of August to the middle of October. The tree is singularly vigorous and beautiful, of great regularity of growth, and richness of foliage, very hardy and possessing all the characteristics of a new variety. Neither Rozier or De La Quintinye among the French, nor Miller nor Forsyth among the English writers, describe such a pear as the Seckle; nor have I found one among the intelligent French Gentlemen in our country who has any knowledge of it in his own." I may add to the above, that the fruit is admitted by all to be one of the most exquisitely and highly flavored we posses. Its flavor is very peculiar, having a factitious, aromatic perfume, rather than the natural odor or taste of fruits. The late General Moreau informed me that he had never tasted this fruit in France, the country in which, of all others, the finest pears are cultivated. That I may make this description as complete as possible, I enclose a very correct drawing of the pear, which I have obtained from Mr. Coxe, executed

by his daughter, Mrs. McMurtrie. This you will also have the goodness to present in my name to the society, and I trust they will consider it worthy of a place in their Transactions.

With the best wishes for the prosperity of your institution,
I remain dear sir,
Yours respectfully,
New-York, Oct.28, 1818. David Hosack."

The name of the pear mentioned in the foregoing letter, it may be well to remark, is not correctly spelled. The true spelling is Seckel, and such is the manner in which the family from whom the name of the pear is derived still spell their name, and your correspondent has seen it so spelled upon the large brass door plate of a residence in Philadelphia. The incorrect spelling of this name was introduced into English horticulture in consequence of the letter of Dr. Hosack by whom the pear was first made known to European pomologists, and the error has not even yet been entirely corrected, to judge by some very modern catalogues. The article from the 3d. vol. of the Trans. of the Hort. Soc. of London, is followed and accompanied in compliance with the suggestion made in the letter from Dr. Hosack, by a very excellent colored engraving of the Seckel Pear, representing a cluster of four pears, together with the wood and leaves of the branch supporting them.

The "Jacob Weiss," mentioned by Judge Wallace of Burlington, to Dr. Hosack, is without doubt the same party referred to by the late Bishop White of Philadelphia, under the name of "Dutch Jacob" in the account of the origin of the Seckel pear given by that venerated prelate,and which is quoted by Downing, in a note, in his "Fruits and Fruit Trees of America."

Mr. William Coxe was for several years a member of Congress from New Jersey, but such was his fondness for pomology, that notwithstanding the many demands upon his time, in consequence of his political and other pursuits, he still found leisure to collect materials for an enlarged and elegant edition of his work on Fruit Trees. This, unfortunately, he did not live to bring to perfection. It had been his intention that the second edition should have contained beautiful colored engravings, to accompany the descriptions of each of the fuirts mentioned in his book. For this purpose, his daughter, Mrs. McMurtrie, (still living in Philadelphia,) and her accomplished sisters, had prepared numerous accurate drawings,of life size, upon Bristol-board, of the fruits to be represented, and then painted

them in water colors with wonderful fidelity to nature, and with such delicacy to touch, and such genuine artisitc sense of color, that it is greatly to be regretted that these evidences of early American art have not seen the light in the form originally intended. It was my good fortune to be allowed to examine these representations of fruits, so interesting as a relic of the "Father of American Pomology," as I think Mr. Coxe should ever be called. They are handsomely bound in book form, in red morocco. Each painting has been cut out of the Bristol-board on which it had been originally drawn, and was fastened upon the leaves of the book; and over each was printed, with the pen, in a delicate female hand, the name of the fruit portrayed. To show what a handsome and most valuable work Mr. Coxe would have published, had his designs been accomplished, I give below a list of the colored illustrations, in the order in which they are painted, that were prepared by his daughters for the proposed publication. The names of some of the apples, I think, will be new to many of your readers. I give the spelling of each fruit as I found them in manuscript, attached, as already mentioned, to each colored representation. The following are the apples represented:

"Yellow Junating; Margaret or Red Junating; Red or Prince's Junating; Woolman's Harvest; Bough; Summer Rose; Summer Queen; Hagloe Crab; Rambour d'Eté or Summer Rambour; Summer Pearmain or White's Pearmain; Early Reinette or Yellow Harvest; Maiden's Blush; Paradise Apple; Codling; Roseau d'Automne; Corlies' Sweet; Mammoth Redstreak; American Nonpareil; Catline; Holland or Fall Pippin; Siberian Crab; Poveshon; Fama Gusta; Rambo; Drap d'Or: Spice; Loan's English Pearmain; Styre; Gloucester White; Fearn's Pippin; Wine Apple; Royal Pearmain; Red Doctor or Dewit; White Doctor; Morgan; English Red Streak; Winter Pearmain; Sheep Nose or Bullock's Pippin; Newark King; Newark Pippin; Wetherill's White Sweeting; Dominé; Ribstone Pippin; Golden Reinette; Rhode Island Greening; English Nonesuch; Bellflower; Jersey Greening; Cider Apple; Black Apple; Dumpling; White Calville; Pound; Seek-no-further; Kaighn's Spitzemberg; Newtown Spitzemberg; Esopus Spitzemberg; Vandervere; Violet; Pennock; Fenouillet Jaune; Canfield; Gloria Mundi or Monstrous Pippin; Michael Henry Pippin; Aunt Apple; Shippen Russeting; Royal Russet; Ruckman's or Golden Pearmain; Orange Apple; Hewes' Crab; Roane's White Crab; Pomme d'Api or Lady Apple; Harrison; Greyhouse; Winesap; Swaar; Warren Apple; Irish Apple; Courpendu; Red Calville; Cathead; Brownite; Catsbury; Wood's Greening; English Nonpareil; American Pippin; Olive Apple; Green Newtown Pippin; Yellow Newtown Pippin; Priestly; Quince Apple; Redling; Cooper's Russeting; Redstreak of East Jersey; Haute Bonté; Reinette Grise; Everlasting Hanger; Carthouse; Woodcock; Roman Stem;

Lobb; Cann; Tewksbury Blush; Metoisée or French Crab."

The following are the cherries: -

"Carnation; White Heart; Honey Cherry; Amber Cherry."

The plums are as follows:

"Natural Drap d'or; Yellow Gage or Drap d'or; Cherry Plum or Mirobolan; Gualsh Plum; Cooper's Plum; Heisler Plum; Purple Magnum Bonum; White Magnum Bonum; Elfrey's Plum; Washington or Bolmer."

The peaches are remarkably well colored, and are as follows: -

"Morris' Red Rareripe; White Rareripe or Morris' White: Oldmixon Clearstone; Red Cheek Malacotan; Oldmixon Clingstone; Early Anne, Monstrous Pavie; Large Yellow Pine Apple; Cherokee Peach; Heath; Washington Heath."

The pears represented are the following:-

"Early Catherine; Julienne; Petit Muscat; Skinless; Early Summer Bergamot; Hativeass; Red Bergamot; Fine Gold of Summer; Musk or Spice Pear; Musk Summer Bon Chretien or Large Sugar Pear; Seckel Pear; Washington Pear ; Brown Beurré; L'Orange d'Hyver; Beurré Dorée or Yellow Butter Pear; Orange Bergamot; Crassane; Holland; Virgouleuse; Muscat Allemand; Poire d'Auch; Winter Bergamot or Cape May Winter; Ambrette; St. Germain; Pound Pear."

There are included in the above enumeration of fruits, 107 varieties of the Apple, 4 of the Cherry, 10 of the Plum, 12 of the Peach, and 27 of the Pear. These, however, formed but a small proportion of what, doubtless, Mr. Coxe designed should illustrate the valuable work he intended to publish. It must be manifest from what has already been stated, that the work of Mr. Coxe is entitled to stand in the front rank of books on Pomology, especially in America, and will always be quoted as authority for the accuracy of the information it professes to convey. E. L. R. Baltimore, Md.

(From the Country Gentleman, vol.9, no.14, April 2, 1857. Pp. 225-226)

Description of Coxe's "View of the Cultivation of Fruit Trees of America"
From "Science" v.44, no.1124, July 14, 1916.

A VALUABLE UNPUBLISHED WORK ON POMOLOGY

Most horticulturists are doubtless familiar with "A View of the Cultivation of Fruit Trees of America," published in 1817 by William Coxe, of Burlington, N. J., who has been called "The Father of American Pomology," but probably few are aware of the existence of an unpublished book of colored drawings of the fruits that were illustrated in this work by wood cuts. On pages 225–226 of the *Country Gentleman,* of Albany, N. Y., for April 2, 1857, there was published by E[dmund] L[aw] R[ogers], Baltimore, Md., an account of the activities of Mr. Coxe, in which it is stated that he had intended publishing a second edition of the work, accompanied by colored engravings for which natural-size water-color drawings had been prepared by his daughters. The publication of this second edition was prevented by Mr. Coxe's death in 1831. About twenty years ago this article came to the attention of Mr. William A. Taylor, then assistant pomologist of the U. S. Department of Agriculture, and a number of letters were written in an effort to locate the colored drawings, but without success. The matter was then dropped until the spring of 1915 when, in a conversation regarding some old horticultural catalogs, Mr. Taylor related these facts to the writer who suggested that it might still be possible to locate the unpublished colored plates through methods used by genealogical research workers.

The search was begun by looking up at the Library of Congress historical and genealogical works which might give information regarding the descendants of William Coxe, with the result that a list of his children was obtained, with some of their marriages. From this it was learned that Philadelphia and vicinity was at present the most likely locality to search for his descendants. Addresses were obtained of several of the Coxe family in that vicinity and a form letter sent to all of them giving the object of the inquiry, with the result that a chart of this branch of the family, only recently published, was secured by the writer. This gave the names of all descendants to date, but without addresses, although the places of births were usually given. With this clue several city and telephone directories were consulted and addresses of most of the descendants obtained. About twenty-five copies of the form letter were then sent to these addresses with the almost immediate result of six replies giving the address of the probable possessor of the work, followed the next day by a letter from one of the twenty-five addressed acknowledging the possession of the work.

It is with great pleasure that announcement is made of the donation of the unpublished colored drawings of fruits to the Library of the U. S. Department of Agriculture by the grandchildren of Mrs. Elizabeth (Coxe) McMurtrie, a daughter of William Coxe, by whom most of the paintings were made. The drawings are bound and in an excellent state of preservation. The character of the work shows a high degree of skill on the part of the artist in depicting fruits; and the positive identification of all the earlier descriptions and illustrations, some of which have long been in doubt, will now be possible. The work has been placed in a fireproof building and it is expected that the additional safeguard of a fireproof safe for this and similar books will be provided at an early date.

The drawings are accompanied by the bound manuscript upon which the published work was based, to which have been added numerous notes intended for a second edition. Many of the notes bear dates ranging from 1810 to 1828 and it probable that the water-color work was largely done in the early part of this period, for several varieties are illustrated which according to the manuscript did not live long, or were destroyed as being of little value or particularly subject to disease.

In this connection it may be of interest to pathologists to call attention to early records which the manuscript and drawings contain relating to plant diseases, some of which were not described or apparently were but little known at that time to botanists or mycologists, and one of which at least was not recognized until fifty years later. There were few mycologists in this country or Europe at that early period and many diseases were not of sufficient economic importance to attract their attention. In fact most of the growers, if they paid any attention to fruit spots at all, considered them a part of the fruit. Many of the diseases now well known were doubtless of common occurrence even then, and perhaps much earlier. Microscopes of any decided magnification were then unknown, and scientists of those days can hardly be blamed for failing to make such observations.

In Coxe's published work of 1817 but one disease is mentioned, the fire blight of the pear (*Bacillus amylovorus* (Burr.) De Toni) which evidently then as now was a serious disease towards the eradication of which but little progress apparently has been made in the 100 years which have followed. In the season of 1915 which was unusually wet, this disease swept over a large part of the apple-producing section of the country, doing great damage to the trees. Stevens and Hall state[1] that this has been known over 100 years. It is probable that much earlier records could be found by the examination of older literature. The organism that causes the blight was not described until 1888.

In the unpublished colored drawings and the manuscript accompanying them are found descriptions or very accurate colored illustrations of the following fungous diseases:

Leaf Blight (*Fabræa maculata* (*Lev.*) *Atk.*).—The species was first issued in exsiccati by Léveillé in 1843 as *Entomosporium maculatum* and described somewhat later. The characteristic fruit spots are well depicted on both the pear and apple.

Pear Scab (*Venturia pyrina Aderh.*).—This was for many years confused with the apple scab and was not separately described until 1896.

[1] Stevens, F. L., and Hall, J. G., "Diseases of Economic Plants," 101, 1910.

Apple Scab (*Venturia inæqualis* (*Cooke*) *Winter*).—This was first described under *Sphærella* by Cooke in 1871.

Flyspeck of Apple (*Leptothyrium pomi* (*Mont. & Fr.*) *Sacc.*).—This was first described under *Labrella* in 1834. The sooty blotch (*Phyllachora pomigena* (Schw.) Sacc.) according to Duggar is only one stage of the flyspeck, and was first described by Schweinitz under *Dothidea* in 1832. Both are well illustrated on a number of varieties of apples.

Bitter Rot (*Glomerella rufomaculans* (*Berk.*) *Spauld. & Von Schrenk*).—This was first described by Berkeley under *Septoria* in 1854. Spaulding and Von Schrenk did not discover an earlier reference to the disease. In the Coxe manuscript under date of May 30, 1829, the bitter rot is referred to as common, with the statement that the author had been told by John Hoskins the elder that slaked lime was a good remedy for the disease. In accordance with this suggestion he spread a peck of slaked lime around each of 21 apple trees and worked it into the soil. No notes were made as to results, owing to his early death.

Fruit Spot (*Cylindrosporium pomi Brooks*). This disease is well illustrated on several varieties of apples and has been identified beyond question by Mr. Brooks. The disease was first discovered by Brooks in 1896. He states that it was first reported in Germany by Sorauer in 1879 and in this country by Jones in 1891. It was evidently not previously distinguished from the bitter rot.

Peach Scab (*Cladosporium carpophilum Thüm.*).—This was first described by von Thümen in 1879.

Probably other fungi are figured on the various fruits but none that can be identified with accuracy.

A reference is also made in the manuscript to worms around the roots of peach trees which are said to cause an exudation of gum. This probably refers to the larvæ of some boring insect. An attempt was made to get rid of them by applying a handful of salt around the roots once or twice a season with the only result, however, that the larvæ were more numerous after the application than before.

P. L. Ricker

Bureau of Plant Industry

O

Orchards ~~[illegible]~~ not injured by Spring frosts .. 826
Orchards on Sunbury 1828 ... 830

P

Pears - 301
Peaches .. 700
Plums .. 601
Pears drawn & coloured 681
Peaches do 684
Plums do 683

Potatoes 779.
Pigeons - 774
Palma Christi 580
Plaster of Paris 560

Q

Quinces .. 691

R

Ruta Baga p 768. 772
Ringing Trees - 783
Rosebugs ... 784

S

Salting Meat 767
Salt on Peach trees 699.
Strawberries 812

T

Turnips ~~Seaweed~~ 768. 769. 772

V

Vineyards in France (L. R. Cobbett) 558
Vine of Bland Grape 806
" Orwicksburgh or Schuylkill 807
Vines of Grapes - trimming &c. 821

W

Wast for buildings from New York . . . 770.
Weight of Grain & produce thereof 801
Wheat (seed) cured of Smut or burnt grains . . . 804
Worms, Cut or Grubs 782

X

Y

Z

No 1.

Virginia May (Cherry)

A small round Cherry from Virginia in appearance much like the Kentish or Pie Cherry but rather smaller - sweeter and earlier - they ripen earlier than the May duke, are great bearers and a very profitable fruit for the market -

No 2

May Duke (Cherry)

A very handsome early round cherry of a lively but not dark red, ripen about the end of May.

No 3 White Heart (Cherry) 13

A most beautiful heart shaped fruit of ~~an~~ ~~almost~~ a white waxy polished appearance with a faint blush colour mingles with the white. It is of an exquisitely delicate flavor, ripens in the latter part of May with the May Duke —

No 35 Holmans, May Duke

This is one of the earliest and most beautiful round cherries and may be called a very superior May duke repening very early.

No 44

Swedish Cherry

A fine red rather longer than the May dukes commonly are but may be ranked among those of a most superior quality - It ripens in the last of May.

No 45 Turkish Big[redacted] arreaux (Cherry) or Heart

A beautiful and excellent early red heart Cherry ripening the last of May

No 5 Ox heart (Cherry)

This is one of our most admired Cherries, a large size firm flesh beautifully colored with yellow red blended and in spots — ripens in June — — See Amber No 18 & Tradescant

n·26 Elkhorn Cherry

June 20. 1807 A pretty red cherry resembling a small May duke very tender and juicy, of sprightly taste and great bearer.

No 18 ~~Amber (of Point Pleasant)~~ a Ox heart —

1807 June 20 A large beautiful green fruit, resemble, the Ox heart in shape, flesh and appearance.

See Tradescant No: 47.

Nov.

~~Bleeding heart~~ (Cherry)

This is one of the richest and finest Cherries we have - The skin is a dark red - flesh juicy fibrous and bleeding round the stone, which is the true criterion of its character - ripens in June.

No 8 . Harrison Heart (Cherry)

This is a very dark rich and heart shaped Cherry of a red color with small spots very much like an ox heart uncommonly rich and juicy. The tree grows like a white heart with straggling branches. It ripens about the end of June and beginning of July and is one of the finest fruits of the season.

No 10

June Duke (Cherry)

This is like a May Duke but later in ripening;

No 15 Large Blackheart (Cherry) –

This is a very large handsome rich fruit of fine flavor, a great bearer and much admired – nearly the size of an Ox heart – Cultivated by Edward Penington, from whom it was procured –

No. 25 Corown (Cherry)

A Black cherry like the Blackheart but rounder – very good –

No. 22

Arch Duke (Cherry)

This Cherry resembles the May Duke and June Duke but is rather smaller, when ripe the colour is dark, the flesh is sprightly rather than sweet, the Stone large - It is in maturity about the 1st. July - The tree is of uncommonly large growth, the shape handsome and full - the leaves large - It bears very few Cherries - Brought from the place formerly Joseph Church's Bristol —

No 28

Honey Cherry (W. Prince)

This is a red cherry about the size of a May duke a little of a heart shape very juicy rich ~~tender~~ & sweet. I think one of the finest of our Cherries - ripens late in June with the Carnation.

N. 12 Montmorency (Cherry)

same as the Gros Gobet

A round cherry with a singularly short stalk, rather acid, ~~[illegible]~~ great bearers, ripen late in June

N° 34

1807 June 20th.

Imperial (cherry) or Amber

An uncommonly large beautiful, rich, high flavored fruit, of the largest size, resembling a handsome amber, round shaped.

See N° 32, 38, 39. 48

No 36 Crown (Cherry)

A large dark red cherry in appearance resembling a Bleeding heart, dark red juice, rather acid approaching to a very fine Morello - ripens ~~Ba~~ in June.

No 37

Portugal (Cherry)

a fine red heart shaped cherry, sweet
luscious, ripens beginning of June

No. 40 Hertfordshire (Cherry)

No 48

1807 June 20

Amber (Cherry)

A large beautiful round fruit, white with pale red cheeks, flesh uncommonly firm, cracks like a plum very luscious

See 32_ 34. 38. 39

N° 43 ~~Gascoigne's Bleeding heart~~
Black Orleans
A fine Black heart ripens about the 20th June

No 47
June 20. 1807

~~Tradescant~~ (Cherry) Ox heart

A very large heart cherry, resembling a large ox-heart of uncommon size beauty and flavor, singularly beautiful

same as Sayres No: 18.

n°29 Mazarin (Cherry)

No. 4

Carnation

This is a fine large round red Cherry much admired, takes its name from the red variegated red and yellow of its skin - ripens last of June -

No 30 Large Morello

Very large & fine

No 32

1807 June 20th

~~Nonsuch~~ (Cherry) Amber

A large round fair fruit, white with pale red cheek. rich melting flesh extremely beautiful, about the size of a fine Carnation

See 34-38-39. 48

No 33 White Orleans (Cherry)

No 38 ~~Black Orleans (Cherry)~~

Amber – same as

Consuch [redacted] 32. Imperial [redacted] 34 – ~~to~~ Graffin 39 – No 48

~~Graphica~~ (Cherry) Amber

No 39

1807 June 26th A very large beautiful round cherry white cutt pale red cheek, firm & tch, resembles the Amber, high flavored

See 32. 34 - 39 - 48.

N° 46 ~~Lukewood~~ (Cherry)

White heart — One tree

See N° 3 —

One tree under this of this number was the autumn bearing Cluster the other the ~~Blue~~ White heart

No 49 Red Heart (Cherry)

No 42

~~Autumn Bearing Cluster~~ (Cherry)

A White heart

a small pleasant white heart ripens about the Middle of June.

n.56 Kentish or early Pye Cherry

N° 57

Morello

N.52 Mazzard or Black Cherry

1817
July.

Griotte d'Allemagne

A handsome fruit, small long stalk bright red skin, flesh with a little yellow yellow, stone pointed – resembles a bleeding heart, but it is more pointed, ripens in July, very late in the Season

Griotte de Hollande

Cerise de Toussaint

1807
July 2.

Halifax. No 16
from Landrett

This is the largest Cherry I have ever seen
Round form, white with a Blush, a Cling-
stone, rich melting and beautiful -

13 Fine Red (Nectarine)

14. Large Yellow (Nectarine)

7 Large Brussells Apricot —

A large oval shaped fruit, of a pale yellow with some blush on the side next the Sun. The flesh rich pale yellow and juicy like that of a rich fibrous clear stone peach. It is the finest Apricot cultivated here. —

2 Large Early Apricot

5 Orange – Apricot

(15) Algiers - Apricott

1810
July 14

This is a light or straw coloured fruit and flesh - rich, juicy and delicately flavored, the form nearly round and flatted at the ends, a clear stone

Additional Cherries

1817

No 1 Griotte d'Allemagne delineated page 48

Additional varieties of Apples delineated for Second Edition.

1817 — No. 1 Woolmans Harvest . . . see page 139.
2 Twaar 179
3 Woodcock 245
4 Everlasting Hanger 247
5 Cockagee 248
6 Haute Bonte 259
7 Round Top 261
8 English Nonsuch . . . . . Press Book 164
9 Redstreak from Dutchess County N. York . D. . 165

No. 1 Large Yellow Newtown Pippin Apple

This is a large flat Apple; the skin and flesh are of a yellow color when fully ripe, and much more tough and thick than the skin of the green Newtown Pippin - The flesh is firm and less juicy than the green sort, nor does it possess so sprightly a flavor - It is certainly among the most valuable Apples of our Country, though generally acknowledged to be inferior to the other kind here mentioned. I am of opinion that the Tree is also less vigorous in its growth. The Newtown Pippin though varying in its qualities from difference of soil, aspect, age of tree and cultivation retains its ascendency when compared with every other [illegible] growing in our Country as a table fruit. It is also a very fine cider apple and makes a clear strong h[illegible] liquor - particularly when gathered late & h[illegible] for a few weeks. The tree on good ground grows to [illegible] productive and profitable. This fall 1809 [illegible] were sent to Philad[illegible] from 4 trees amounts of equal productiveness. I have seen [illegible] lately in an orchard planted by Peter Gordon [illegible] Newell Hunterdon County N.J. They succeed [illegible] strong and stiff ground - but we have lately discovered that manuring our light soils in Burlington County with marl from meadows or Rivers brings them into a high state for the growth of the Pippin and every other apple - And that in no Soil is the growth more rapid & vigorous than in sandy ground thus managed. The Stalk is short and inserted in a hollow remarkably deep, the blossom end is equally hollow and deep - One of the most remarkable peculiarities of the Pippin Tree is the roughness of its Bark - beyond any other Apple tree. In the month of Sept 1810 I saw some very fine pippin Cyder at Mr Keys and drank from the Summer for [illegible] a kind though family use nearly out. When good thought

Hunterdon County

Taken from a very fine yellow Newton Pippin sent to me by John Shoemaker who sells large quantities of Apples on Comm[illegible] from Abraham Hunt and others March 6. 1810 -

No 2

Coopers Russeting Apple

Timothy Matlack No 1. Cider Apple

This Apple is said to have originated from a tree on the Estate of Mr Joseph Cooper opposite to Philadelphia which was planted as Mr Cooper states by the Indians – The tree grows vigorously, and is peculiarly suited to sandy soils – It grows rather irregularly, and is far from handsome – but very hardy. It is a great bearer and produces early. The fruit is small, yellow pale skin, with Russet cheek – The flesh dry but red and when ripe is very sweet – It makes excellent pies and requires but little sugar – The Cyder is remarkably strong and high flavored of a very vinous taste. The liquor is frequently of a syruppy thickness and difficult to fine. – To my taste I never drank Cyder preferable for flavor or fineness to that made from this fruit by Mr Cooper, from one to three years old. The fruit is not sufficiently ripe for Cyder till November. The Must weighs twenty four pennyweight in a pint heavier than water – but never Must only eleven pennyweight in a pint heavier –

It is frequently called Coopers sweet russeting the stalk singularly long and thin

Nov. 29. 1810. This season after a violent frost and deep snow on the 1st & 2d of this month of uncommon severity – I found these Apples in the orchard unhurtyned by the weather –

Timothy Matlack says, if properly prepared by steaming at the press it is our first Cider Apple –

No 3

Michael Henry Pippin Apple

This is a green apple turning yellow as it becomes ripe, about the size of Hunts green Pippin, rather long and reduced or pointed towards the blossom end, the flesh is remarkably tender & until too ripe is high flavored and juicy rather melting of a real yellow color - in perfection in midwinter. One of the most estimable apples of our Country, originally from Monmouth County N.J. The tree is remarkably thrifty and handsome of a straight form, besom shaped head, bears very early & frequently in the Nurseries

Stalk short -

No 4

Shippens Russeting or Newark Gate Apple

A large flat Apple of an irregular form, yellow skin when ripe intermixed with a coarse thick Russet and sometimes with a portion of red, a remarkable fine apple for stewing and pies, and a good Cider fruit. The great length of time during which it is used for stewing renders it a very valuable family fruit. It is fit for use in August and continues through the fall and winter. The tree is singularly strong and vegorous and a great Bearer - from the garden of the late Chief Justice Shippen (now Doctor Rush) It came many years ago from Prince Nursery, and is now an old and large tree.

No 5

Summer Queen Apple

July.

This is one of the finest apples in quality and most beautiful in appearance that we have in our Country, It is large, of a very fine rich yellow ~~color~~ ground mixed with red beautifully striped and clouded sometimes in a larger proportion than the yellow. The blossom end is pointed and full of little furrows & protuberances. The stalk is long and proceeds from a deep cavity with little projections of the flesh around the bottom of the stalk like the Roman stem. The flesh is uncommonly rich, yellow and highly scented. It is equally suited for stewing as for eating and may be ranked among our finest Summer Apples. It is not fully ripe till the ~~[illegible]~~ beginning of August but can be long used before that time for stewing.

(Vide Swetts Harvest, the same Apple)

No 6

White French winter Calville Apple

The White Calville is esteemed in France as one of their finest table fruits. The skin is smooth of a pale yellow, sometimes towards the Sun taking a little red, the flesh is white, tender light and granulated, the juice lively without acidity, the axis of the fruit is hollow, surrounded by five large seminal lodges resembling when cut transversely the figure of a star. When ripe which is from December to March, the seeds may be heard when rattled.— The size is large rather flat, the stalk is small and of middling length, planted in a hollow about as deep as its length, the eye is small. The tree is handsome vigorous and fruitful—

No. 7.

Reinette Grise – Apple

The Reinette Grise is an Apple of a medling size, sometimes larger, It is rather larger at the stalk than blossom end the ends are both flat and have a small cavity for both the stalk and blossom – The skin is thick, rough and covered with a portion of russet – sometimes of a bright or yellow color with a cast of red blended in spots – The flesh is firm fine, of a yellowish white – The juice is abundant, sweet and sprightly – In France it is frequently mentioned as their finest Apple – It keeps late in the Spring, being esteemed a fine keeping Apple – See L'Abbe Rozier vol 8. p 229 – – procured from E Dayton Esqr Elizabeth Town.

No 9

Hunts Green Newtown Pippin

This apple which grows in great perfection in the County of Hunterdon not many miles from Trenton, and is propagated by only a few of the farmers of the County of Hunterdon, is of a medling size never growing so large as the large flat yellow Newtown Pippin the kind generally known under that name. The tree is more vigorous, the fruit often more long than flat, the skin is smooth, of a delicate but lively green, with very little of the yellow cast even when ripe — the flesh like the skin is never very yellow, is crisp or breaking, juicy tender and well flavored, and from the middle of January to May is probably the most exquisite Apple of our Country — the Stalk is short and thick and generally grows in a deep cavity, there are frequently large black cloudy spots interspersed with small dark red spots on the skin which is often of a polished smoothness.

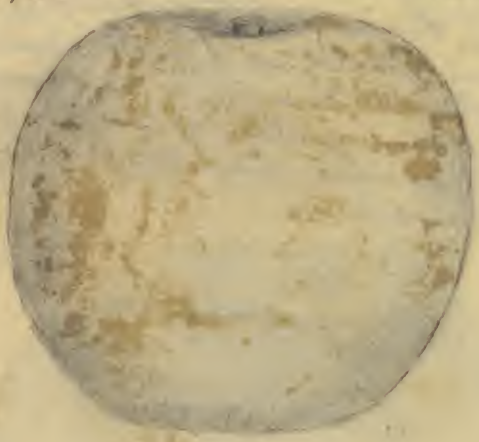
Of a moderate Size.

1809

Aug. 8. I this day observed several of these trees inoculated in the orchards two years ago in my Tilton S. E. Orchard producing fair and fine fruit. The trees from which the scions or buds were cut were bearing finely in Mr Scudders Orchard Hunterdon County. The Stocks were planted out Nov 1805. p. 815 post

No 10
French Blush
same as Pomme d'Apis No 21.

No. 9.
Aunts Newton Pippin produced from tree grafted with scions sent me by Mr Abraham Hunt of Henton.



№ 11

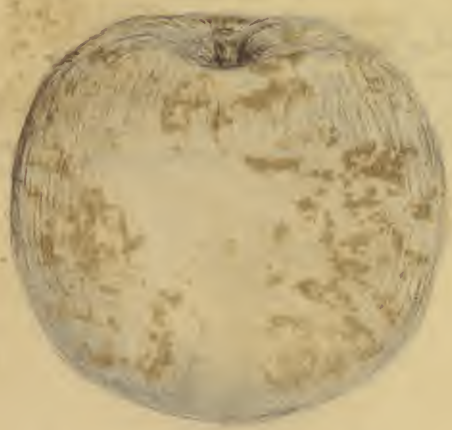
Newark Pippin – Yellow Pippin
French Pippin

The Tree is very delicate in its growth, of a drooping form and very wiry hard wood, never growing very large – The fruit is large on young trees – of an oblong form and handsome shape – The skin is yellow with dark cloudy spots – The flesh is of an uncommon flavor and richness, approaching to the taste of a pear. It is much admired as a fall and early winter table apple – Makes good Cyder – and is not surpassed for excellence by any fruit of the season – When fully ripe the flesh as well as the skin becomes of a bright rich yellow seldom exceeded by any apple and more resembling in color as in taste a very rich pear.

No 12

Redling - Apple

The Redling is an apple remarkable for keeping well through the winter, and much propagated by Joseph Cooper and others in Gloucester County New Jersey. The tree grows with many long and hanging suckers among the limbs. The fruit is of a dark red with very small but distinct white spots - The apple is larger than the medling size and fair - In the month of March and April this is a very pleasant and juicy table fruit and highly worthy of cultivation for a spring market apple. There is a considerable resemblance between this apple and the Priestly as to color and shape - It is however smaller and in its taste ~~much~~ quite different - so the tree, can differ more in growth —



1.112

No 8
Sweet and Sour Apple

No 13

~~[illegible]~~

Harvest Apple

The Harvest is a small apple rather of an oblong form, the skin is of a bright yellow without blush, not smooth, with a few dots which can be felt, the flesh is white without much flavor or juice - but of a pleasant sprightly taste, The stalk is short remarkably fleshy and inserted in a tolerably deep cavity - The Crown is also in a hollow - It ripens in the latter part of July. -- (Grows on the farm of the Thomas Mully, Willingborough Burlington County ——

No 14

Waxen Apple

This is a large yellow apple of a flat form, and its transverse shape rather elliptical, like the Permack. The skin has much the appearance of a large yellow Newton pippin, the eye deep, stem very short and thick, the flesh rich, spirited, juicy firm and yet breaking - ripens in December, and is certainly an estimable Table fruit - cultivated in the vicinity of Washington

No 15 +

Large red & green Sweeting Apple
(W. Prince)

The large red and green Sweeting weighing when full grown a pound, is a very long apple shaped very much like the Lady finger or long pippin. The stalk is short and inserted in a deep Cavity. The blossom end very pointed. The skin is a ~~red~~ red streak on a yellow green ground. The flesh is sweet and tender. It ripens in September at a season very abundant in fine fruits of every kind, and not being peculiarly adapted to cooking or Cider it is of less value to the Cultivator.

large (No 16) yellow
Prince's Harvest Apple

This is a very fine large bright straw colored, yellow Apple the size large, flesh sprightly, and remarkably fine for stewing, It is of a flat shape, rat irregular great bearer and also a good eating apple. It is probably as profitable an apple for market as any other. and is in season during the whole month of July. The tree is of midling size and grows with a round head, the limbs spreading without much symmetry or regularity. — This is believed to be the same with the Early French Reinette No 37.

* the stalk planted in a very deep cavity as is the eye, the stalk rather long and slender

No 17

Monstrous Pippin – New York
Gloria Mundi

This apple which originated on Long Island N.Y. is of an uncommonly large size, when ripe the skin is a bright yellow, smooth and full of bright white spots. The stalk is very short and grows in the bottom of a very deep cavity. The eye is also at the bottom of a singularly deep hollow. The flesh is juicy white tender and sprightly. It is an winter fruit and will keep till February *. The apple of which the above is a drawing weighed 21 ounces. – weighed one 23½ & one 23 oz

* Feb. 1. 1811. a new one weighing 23½ oz is sound –

No 19

Golden Pippin (English)

Said to succeed best on Sandy Soils — agreeable to Mr Knight of Herefordshire G.B.

See Pomme d'Or p.a. 290

The tree is small, the branches short, — The fruit is also of the smallest size next to the Hewes's Crab — The Skin is uniformly of a deep red yellow mixed with russet; the flesh is yellow very rich and sprightly — It is in England considered as the best to the Stire for fine cider and is very much admired as a Winter Table fruit —

No 18

Large Piplin Apple.

See Fall Pepin No 34 It is likewise called the Vandeyne Pippin in Buck County Penna

No 20

Princes Everlasting Apple

1815

This is a small round apple with a pale yellow smooth skin, clouded with black spots. The flesh is very close grained, with a yellow cast, hard, rather dry, and without any high flavor. It has been preserved sound by Mr Prince and carried to market in November of the second year. The stalk is short and it hangs late in the season

1815 ×

No 25 [redacted]

Pomme d'Api - (Lady Apple of New York.) an admired Dessert fruit.

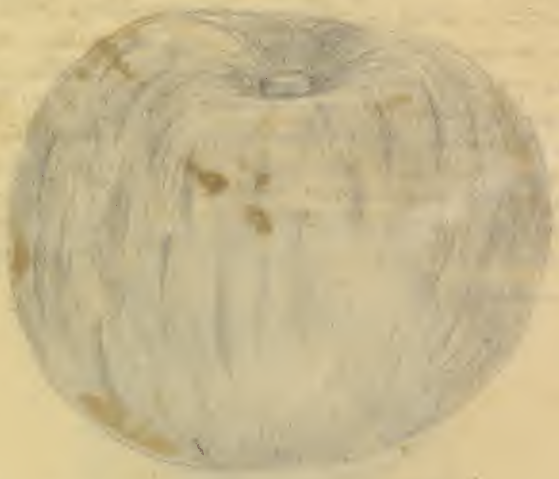
The size is small, form flat, colour when ripe of a brilliant yellow with a dark shining red cheek. the skin smooth, flesh white, crisp or breaking, very delicate, with very little core, the juice [redacted] and agreeable the seeds small short and wide.

The tree does not grow large, it grows thick and upright, sometimes it is in France called Long-bois or long wood. it produces much fruit which grow in clusters - the leaves are small - The form of the tree in orchards is much admired, and is so beautiful as particularly to attract the attention of travellers. This fruit was imported from France where, as well as in England it ranks among the most admired table fruits. I procured it from France under the name of the Gros Api or Pomme de Rose, a name very applicable to its appearance.

No. [redacted] 103

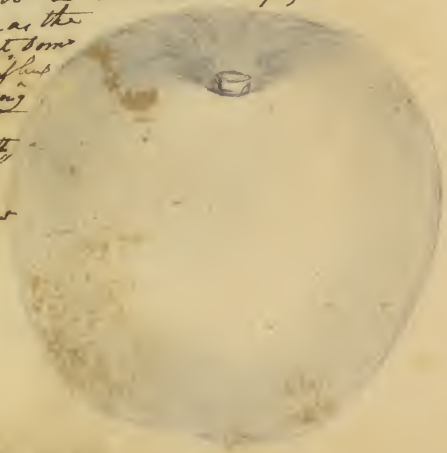
Doctor Apple. vide Wit apple 103-

This is a very large fair apple, of a form rather flat than long, a bright red skin striped or clouded with dark red, with a few small light spots - The flesh is very ~~[illegible]~~ pleasant and high flavored, It is an early ~~[illegible]~~ late fall apple. The flesh is breaking tender and juicy ~~[illegible]~~ -



Yellow Doctor Apple No. 22. (vide at ove) No. 103.

This Apple I procured from Boston as the Doctor. It is a fair yellow, along fruit, somewhat in size color and shape resembling the Harrison except the stalk being very short, ~~[illegible]~~ - The tree is not very strong in growth or of great It bears abundantly, the fruit ripens in September. The flesh is white, firm and juicy, of a pleasant taste



1815

No 23.

English Codling Apple

This is a very fine fruit for the table, principally for Pies and Stewing, it grows very large and fair, a clear pale yellow with a beautiful blush ~~on the side next~~ generally towards the Sun. The shape is long & rather pointed towards the blossom end. Sometimes it is ~~rather flat~~, the stalk short, with large leaves and a very regular ~~fruitful~~ short-jointed tree. The tree grows vigorously one of the most beautiful in our Orchards. It is fit for use from the beginning of August, although it does not acquire full maturity till the end of that month. The Codling is remarkable for producing fruit at an early age. I have had them bear the next year after planting out. They are also very abundant bearers. There is considerable diversity in the form of the ~~apple~~ Codling, some of them being very irregular in shape ~~&c~~ and full of swellings and corresponding hollows, other being perfectly regular and even.

No 24

Swetts Harvest Apple

see Summer Queen No 5.

This is a very superior apple for the Season, The tree grows vigorously, the limbs are straggling, and the fruit is generally produced at the extremities of the boughs, two three & four in a cluster. The fruit is large, rather long than round, and ~~is~~ pointed towards the blossom end, which is surrounded by ridges & furrows, along stalk. The skin as it ripens assumes a beautiful streaked red color mixed with a rich yellow ground spots. It is rich, of an aromatic taste and very fine for stewing or eating. It succeeds the Princes Harvest. Is a great bearer and peculiarly suited for the market. It continues till the month of September in high perfection.

~~[illegible]~~ This ~~is~~ the same with the Summer Queen from Wilmington. D. No. 5

№ 25

Junating Apple.

1807 July 4.
1810 June 28.

A small fruit, pleasant to the taste, of a green color approaching to yellow, and for an early fruit very good. The tree is straight handsome and besom headed. This is the earliest apple in our State, ripening generally the last of June & beginning of July. The shape is flat and the size seldom exceeds that of the Virginia or Hewes's Crab, the stalk is long and thin. The Tree is of a moderate growth, and is a great bearer of a handsome appearance. The skin of the Junating is remarkably for its oily quality, feeling sometime, as if rubbed with grease. When fully ripe it has sometimes but not often a faint blush next the Sun.

N°. I in time

No. 26

Bellflower, Apple *

* Ripens in October November and will keep till March & April —

A remarkably large beautiful pale yellow apple of an oblong shape, white flesh, singularly mild tender and delicate in its taste, and highly valuable for deserts and culinary purposes. * The seeds are contained in a remarkably large pericarpium, when ripe they sometimes rattle so as to be distinctly heard. There are several kinds of these apples, those which are without the red cheek are most highly esteemed. The tree is uncommonly vigorous in its growth, while young it is not of course very fruitful, but as it becomes older it increases in production: yet, it grows to a great size, and spreads its branches so as not to require much trimming. It is thought to be one of the most proper kinds of apples for light sandy soils. The stalk is short and inserted in a remarkably deep cavity as is also the eye. It ~~[illegible]~~ originated in the township of Chesterfield & County of Burlington N.J. where the originals are now said to be standing

Aug 27, 1840. Joseph McLaurie informed me this day, that his Grandmother informed him that the oldest tree she remembered was at the farm in Bottington, joining Crosswicks creek now resided in by him, and that the grafts were brought from England — The original tree is now standing on Mr Laurie's Estate

Orange - Apple

The orange is a very fine fall and winter apple remarkable for keeping, It is a pleasant table fruit and is much admired as a cider apple in Hunterdon County N. J. The size is rather less than the mediums form oblong color yellow Russet Flesh very rich juicy and sprightly - ripens about the first of November.

No. 28

Black Apple

The Black Apple is rather below the middling size, the form round, flat about half an inch in length, inserted in a deep cavity ~~and~~ the blossom end not very hollow; the skin smooth, of a dark red with numerous small yellow points or specks – It is generally covered with a down which obscures the clearness & brilliancy of the skin. when this is rubbed off, the color is bright & clear – The flesh is ~~white~~ yellow, juicy tender crisp and pleasant, It ripens about the beginning of November and is esteemed a very pleasant late & early winter fruit –

Timothy Matlack } No. 2. Cider.

No 29 Hewes's or Virginia crab.

A very small round flat apple of a light green striped with dull red, of an extremely astringent temper as yet tasteless when fully ripe, it retains a large portion of acidity, but yields a remarkably fine scent. The Cider is of the most superior quality and commands the highest price at market. Instances occur of a hundred barrels made from one orchard bringing ten dollars each by contract, taken from the trees. The tree is not very large, but grows to a tolerable size in good grounds before it begins to bear, when its fruitfulness is generally so great as to check the growth* the wood is uncommonly hard and wiry, the leaves smaller than any other cultivated apple. It grows particularly well in light sandy grounds. The unpalatable nature of this apple renders it very valuable for orchards in the neighborhood of Towns, the small size of the fruit preventing it from being blown down and when fallen it is often permitted to lie untouched by hogs and cattle from its extreme acidity. Mr Timothy Matlack says the Cyder made from this fruit surpasses every other he has tasted. It does not require so much fermentation as other kinds of Cider. It is therefore more under the command of the manufacturer. Mr Wynkoop says that the dryness of the flesh (resembling a sponge) permits the juice to be separated from the pulp by straining it at the press through a flannel bag. This apple appears to be less liable to injury from mice, & ground mice than other apple trees, which I am disposed to ascribe to the unusual hardness of the wood and possibly in some degree of the bitterness & acidity of the fruit. The juice of the fruit when in a Cage with a little straw runs off in a clear as wine if not suffered to lie long in the Pummice. 12 Bushels required for a bbl of Cider. Should be housed at least a fortnight before ground.

* and does not admit of its bearing more in general than every other year

№ 30 ×

Wine Apple

A very large and uncommonly fair and beautiful fruit of a red colour × streaked, & mixed with a small portion of yellow with a few white spots. The stalk end remarkable for being of a russet color about one inch in diameter and then changing little red. Both the stalk and blossom ends are remarkably and deeply hollowed. The stalk uncommonly short. a rich & pleasant taste and equally well suited to culinary purposes & the desert, and for liquor. The tree grows very tall, straight & large & handsome both in the nursery and orchard. ~~It is more uniformly a good bearer than any other apple~~, ~~but~~ It bears sometimes in the same extreme profusion with some other fruit. It is in perfection in November and keeps well through the fall and Winter. The growth of the tree is open and spreading, requiring but little trimming. and is particularly remarkable for the union of a very small leaf with a very large fruit. In Delaware State it is called the Hays's Winter. I have this year (1809) ~~had several~~ trees so loaded as to lose large limbs from the weight of fruit. I think it may be considered as valuable an apple as I know, particularly for Market.

Bough Apple

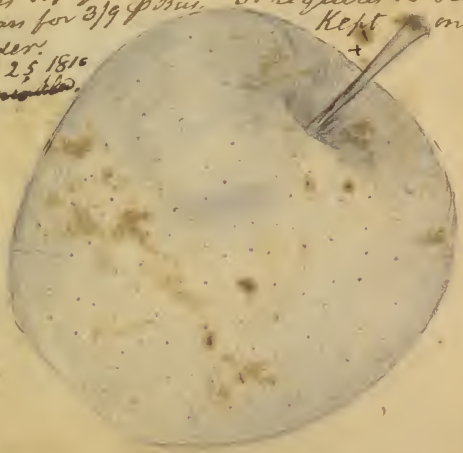
July & Aug. This is a beautiful large light yellow colored apple white flesh, tender, juicy and high flavored. It is certainly the finest deseert apple at the season in which it ripens, which is in July and August. It is peculiarly adapted to the purposes of a Market fruit as it always commands a preference over every other kind. The form of the Bough Apple is rather long, butt plump and even, Stalk short. I have seen some Bough Apple, equal in size to a large Pretty or Pippin. The tree is vegorous the form round, foliage luxuriant and of a deep green. —

No 32

Harrison or Long Stem Apple

The Harrison is the celebrated Newark or Orange Cider apple. Its shape is long, produced or pointed towards the blossom end, the stalk is inserted in a very deep hollow, and is full an inch in length, the skin is yellow, without any blush and rather rough to the touch, which is caused by a number of small but very distinct black spots on the surface. The flesh is singularly rich, yellow, firm and tough, resembling that of a quince, the taste is pleasant and spirituous, but rather dry. The cyder produced from this apple is clear, high coloured, rich and lively, and sells for the highest price of any fruit liquor in New York. The fruit becomes ripe about the beginning of November, when it ~~[illegible]~~ falls and is fit for making cider. It is singularly free from rotting, and is much improved by being housed and manufactured into cider after lying a few weeks in the house to ripen for the latest in the season. The tree is of an upright, vigorous growth, the limbs are apt to produce numerous suckers, the wood is very hard & wiry. ~~and~~ The tree is among the most hardy and being of native origin appears particularly suited to our climate. A barrel of Harrison apple Cider produces 14 quarts of proof spirits. Apples sell in plentiful years for 3/9 ₱ Bu. It requires 10 bushels for a barrel of Cider.

Kept one of these Apples to March 25 1816 It was much ~~wrinkled~~ wilted —



No 33 Maidens Blush - Apple

This is an apple of great beauty when ripe - exhibiting a beautiful contrast of yellow and red. The fruit is very pleasant as a table apple, the tree remarkably handsome and vigorous in its growth and very productive. In perfection in August and September. It is a large Apple rather flat, skin singularly smooth and of a wax like appearance & a delicate yellow [redacted] with a beautiful blush towards the sun, flesh very white and delicate, full of very sprightly juice, breaking and tender, stalk short and inserted in a deep cavity, as is the eye. The name was given by Samuel Allinson deceased, as I have been told by his son William

No 34 *

Fall Pippin - Apple

The Fall pippin is a fine large fair fruit of a pale greenish yellow color when ripe The shape is round and rather long the stalk is short and inserted in a deep cavity -* The flesh white juicy tender and sprightly - pleasant but not rich - It is a fine apple for Cooking and sufficiently agreeable to make it a very desirable and saleable market fruit - It appears to be the same as Prince's large Pippin No. 18 and the Vandwyn Pippin of Bucks County The tree is large, of vigorous growth and large leaves - It is an early Fall fruit being in perfection in October

* and The blossom end is very hollow & deep

No 35

Campfield Apple — with M. Harrison

A very fine Cider fruit celebrated for producing the finest Cider in the vicinity of Newark either alone or mixed with the Harrison in equal proportions. The fruit is of a red color with small and almost yellow dots of green on the shady side yellow, of a very sweet & pleasant taste with the finest and closest grained white flesh - It is well suited for late Cider - made in November and keeps well. 14 quarts of proof distilled a barrel will produce Spirits It takes 10 Bushels of fruit for a barrel racked. Sells to the Dealers at 40 Cts ⅌ Bushel for making Cider - Tree handsome and vigorous - The size of the fruit is flat and above the middle size. The tree grows upright with long and straight Branches the wood hard and thrifty. Mr Amos Harrison says it is the most profitable apple raised in E⅌ Co.

The size of the fruit is medling - round, and flattened at the end. Skin is smooth, foot stalk and blossom end both sunk in a hollow - Price of the Cider one dollar ⅌ bbl less than the Harrison Cider - Mr A Harrison tells me the Cider is clear, but not so high colored as the Harrison

No 36
Morgan - Apple

This is a very pleasant Fall and early winter Apple, and at the same time is a fine keeping Apple - The size is above medling, of an oblong form diminishing in the smallest degree towards the blossom end - The stalk is thin, about an inch in length. The flesh is of a pale yellow, of singular tenderness and pleasant taste, with very little core - The skin is a greenish yellow color, with a rough feel from numerous little black points - The tree grows vigorously, and produces abundantly - from its coming early and keeping till May it is a very valuable and profitable fruit. - It takes its name from Benjamin Morgan Esq. of Pensawken Gloucester County, by whom it was originally cultivated

No 37 Early French Reinette

1809
1 July 31

An apple of a midling size, yellow color, sprightly acid and not very juicy - [redacted] - it is in perfection during the latter part of July, but is sufficiently ripe for use from the beginning of the month for stewing. The tree resembles the Princes Harvest so much as to [redacted] doubt of their being the same fruit. [redacted] - and I can perceive no difference in their appearance - (vid n° 16)

No 38 Whites, or Burlington Early Pearmain

This is one of the finest fruit of the Season for culinary purposes, and until it becomes too ripe is much admired for the dessert. It is so tender that it frequently bursts when falling on the ground, merely from its own weight. The skin cracks like a roasted potatoe (when fully ripe.) It is in perfection in August, and from its diveness when fully ripe is not so liable to rot as the generality of Summer Apples. The colour is a red and red striped, ~~not the sun~~ spotted with ~~yellow~~ yellow, the red generally predominating. It is of a size above the middling and in good ground the fruit is large. It is one of the most favorite apples in the Country — the juice is sweet abundant sprightly and luscious — It is peculiarly adapted to light and sandy Soils. The form is rather long, and the ~~fruit~~ stalk and blossom end are both inserted in very deep cavities. The shape is very uniformly regular and fair — free from blemishes —

1817
July 22d.

Woolmans Harvest

Is an Apple of rather small size, the form inclining to an oblong, flattened at both ends, the stem strong and of middling length, the skin, of a waxy smoothness and of a clear pale yellow, beautifully streaked with red towards the Sun. The flesh white juicy crisp & tender, the flavor sprightly sweet. It ripens about the middle of July and continues in perfection some weeks, it is the pleasantest eating apple in the Season, and a good cooking fruit. The Tree is of moderate size, and of a round form, the foliage a deep green.

No 40 ~~Large French~~ Reinette

Summer Pippin eat Octo 23 1812
from a tree planted out Nov. 1805.

1812.

Hall Summer Pippin

No 41

This apple I had from Doctor William Campfield of Morristown N.J. as a very fine and much admired apple. Both the Tree and fruit have a ~~[illegible]~~ resemblance to the Fall pippin No 34. The Skin is yellow when fully ripe, the flesh is rich yellow juicy and well flavored - ~~[illegible]~~ both the Stalk and blossom bud are inserted in a tolerably deep Cavity — It ripens in October -

The appearance of this Apple is very similar to the large yellow Newton Pippin, particularly the dark red Spots which are so generally found on the Newton Pippin. - Octo. 23. 1812. Eat one in perfection large, rich juicy, yellow tender and high flavored, and of a sprightly taste -

See. p. 140.

No 42
Lambert Apple

~~[illegible]~~

see Jersey Greening & Pentington Greening they are the same

Watsons Greening.

Watsons Greening - called from Isaac Watson from whom I received it - not knowing any other name for it ~~The Blue Island Green~~ is a pretty large apple of a light yellow green color, smooth skin very flat form - stalk short, and sunk in a deep wide hollow - The flesh is white juicy tender ~~and pleasant~~ - It is an ~~[illegible]~~ early Winter apple, but does not possess ~~a~~ much flavor or sprightliness ~~as the [illegible]~~. The tree is handsomely formed grows upright fair and vigorously - On the whole I do not think it worthy of attention -

No 44
Roman Stem *

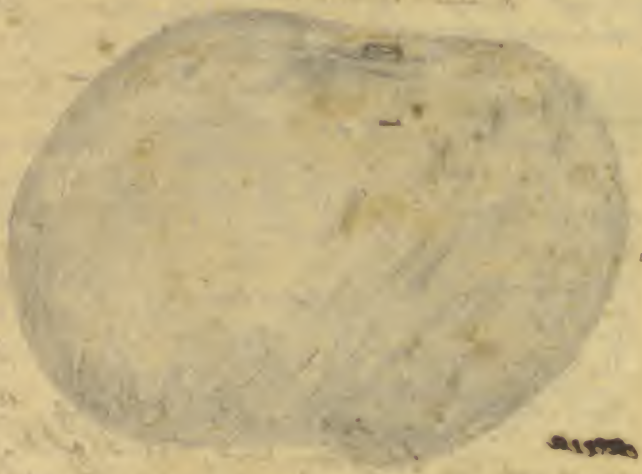
small size

The Roman Stem is a much admired early winter Table apple, and keeps well. The tree is of a handsome and vigorous growth, producing long and slender branches yet retaining a very regular form. The apple is about the middle size of a yellow color. Thick skin rather rough, of a peculiar form at the insertion of the footstalk, supposed to resemble a Roman Rose, hence giving the name of Roman Stem. The flesh is juicy sprightly and breaking. This is a very popular apple in West Jersey. The oldest tree of this kind which I have heard of grows in a lot on Federal street Burlington bought by the present proprietor many years ago from Samuel Allinson Esq deceased. The name was given to the Apple by Mr Allinson as I have been informed by his son William.

* with black dots & spots.

No 45
Pennocks - (Red Winter) Apple
or Autumn

+



+

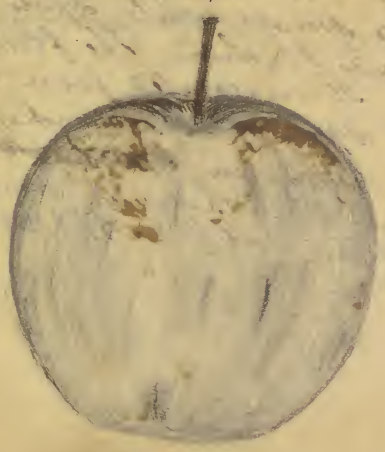
The Pennock Apple is a very large Apple of singu-
lar form, being generally inclined nearly 67½ degree,
on a plane with the Horrizon, the axis of the apple never
being perpendicular when placed on its blossom end - *
The shape sometimes [illegible] sometimes flat and [illegible]
[illegible] frequently elliptical - It is
it [illegible] [illegible] for market a great bearer &
a much admired fruit. speckled with a small portion of yellow & sometimes [illegible]
thrifty trees. The Skin is red [illegible]
very small black clouds and small white spots appearing on the
side towards the Sun. The flesh is yellow rich, tender juicy, sprightly & [illegible] and
pleasant. It originated from the farm of Joseph
Pennock Springfield township, Delaware County
Penns a ripens in [illegible] November and
December. It is thought among the finest
early winter Table Apples, and keeps well during
the Season.-

No 46

Brown Knight or Brownite Browns Winter Apple

A lively bright red apple, shaped & spotted much like the Pearmain, from Delaware State. General Robinson and Mr Brown nurseyman near Wilmington say it is "the best kind of eating apple in the first part of winter, and a very good apple for cooking. From the middle of September till February, it then becomes mealy." Considered as "the first table Apple" in Chester County. This is the Brownite of Judge Reeb as described by D Mease in the Dom. Encyclop. Art. Fruit. Vide Gen Robinson's letter Jany 19. 1810. The size is medling the shape rather oblong, a little pyramidal produced at the blossom end, the stalk rather long & slender. The flesh tender delicate and sprightly with a a flavor and richness resembling a pearmain

In rich ground they grow a third or fourth larger than the annexed specimen - which is a small size apple - it was taken from one of the first bearing.



No 47
Gilpin or Carthouse Apple

A very fine high flavored red apple which ripens late and is in high perfection in March and April. The tree is large, and grows with wide spreading branches. The fruit is [redacted] about the medium size, of an oblong form red skin, streaked becoming darker when fully ripe* The flesh a rich yellow, very juicy and when ripe very crisp and tender. The trees are very fruitful. The apple keeps late in the season. In high estimation in Delaware State and in Pennsylvania & maryland contiguous to Delaware. It is said to have originated in Virginia. It is a good late Cider Apple. and Genl Robinson informs me makes the best cider for bottling to the American pippin: and brings within one Dollar a hogshead of the price of the Greyhouse Cider.

The Stalk short and sunk in a deep hollow as in the Greyhouse

see Jacob Apple No. 92 [redacted] the same for the drawing of a full sized apple

A Gilpin of small size

see page 192 for a full sized Carthouse or Jacob Apple

It is a very juicy apple and makes one third more Cider than either the Greyhouse or American Pippin - General Robinson reckons it the most profitable apple he can cultivate for Cider - See his letter Jany 19. 1810 —

No 48
American Pippin

The shape of the American Pippin is very flat with scarcely any hollow either at the stalk or blossom end - the stalk is very singular, being ~~more~~ thicker and more fleshy than any apple we have, the blossom end or crown is correspondently large, the skin is of a dull red with faint yellow spots ~~with~~ and a portion of dull green, the flesh is hard the color white, partaking of a green cast. It is an uncommonly fine keeping Apple and may be ~~with~~ preserved sound till Harvest. It is called a good Cider Apple. Dr Mease states that 14 bushels are required for a bbl of Cider - The tree is remarkably spreading with hanging straggling limbs and requires but little trimming to keep it open. The apple ripens late - General Robinson says, It is the best keeping apple he is acquainted with, and the most profitable apple he can cultivate. It is next to the Greyhouse for bottling Cider. I have eaten one in the beginning of August of the 2d year.

No 49

Catline Apple

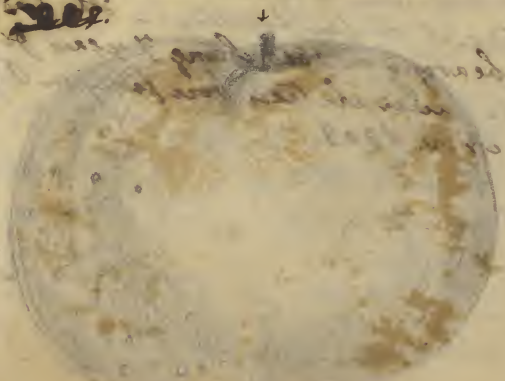
A large sized Catline

The Catline is a small apple of a flat shape with a beautiful bright striped red color on the side next the sun and a yellow on the other, with many dark spots scattered over the surface. The flesh is white tinge of pale yellow tender, crisp, juicy rich, pleasant and sweet. As an eating apple there are few equal to it in the month of October and November, & December. It is also cultivated as a cider apple in Maryland & Delaware. The tree grows very handsomely, the head towards regular form with straight & even and lively. and deserves a place in the farmer's orchard. General Robinson says it is the best apple for fall cider but will not do for bottling. The Catline apples were in full bearing in 1810 being 7 years from planting the orchard - several trees bore fully in 5 years - planted the orchard Nov. 1803

No 50

Rambo or Romanite or Romande No 121

The Rambo is an Apple much celebrated in Pennsylvania and Delaware. It much resembles the Vandevere in its appearance. It is rather flat than long, The Skin of a pale yellowish white with red next the Sun, the flesh is sprightly and tender, The tree is strong and vigorous. The fruit is much used for Culinary purposes, and like the Vandevere ripens in the fall so as to make pretty good Cider, although it does not rank among the first Cider fruits. General Robinson says, "It is a good bearer and bears fruit every year, is excellent for cooking & a good eating Apple, but not good for Cider. It is a fall fruit" — The leaves have uniformly a light or yellow green cast in whatever soil they may be planted.



Winter Queen

The Winter Queen is a beautiful apple of an oblong shape and pointed towards the blossom end. The skin smooth of a lively and bright yellow streaked with red. General Robinson says it is a pleasant eating apple, but not much to be recommended. The tree grows handsomely tall & straight with upright limbs. It bears fully & very early several trees planted in the Fall of 1863 bearing very fully in 1870 –

No 52

Hayes's Winter

This is the same with the Winter Apple See No 30. and is known by the name of Hayes's Winter in the State of Delaware.

Lady Finger

General Robinson says "It is a handsome looking Apple - good for eating in the Fall, but will not keep. It is of the same color with the long pippin & of the same shape, except that the small end of the Lady finger is rather more pointed. He says they are so much alike in appearance that it is difficult to distinguish them.
Vid. Gen. Robinsons Letter January 19. 1810 -

154

No 54
Large White Sweeting

No 55
Ruckmans Pearmain or Golden Pearman - (see 88 -)

The Ruckmans Pearmain by which name the apple is distinguished in the States of New Jersey and New York resembles, and is the Late Burlington Pearmain or what in England is called the Hertfordshire Pearmain (see n° 82) and is one of the most valuable fruits for Cider and culinary purposes - They Pearmains are great bearers and large growing trees, highly popular as market apples being handsome and fair, light tender and pleasant; a good Fall apple and keeping well in the Winter. This apple is flatter in its form than the Winter or Burlington late Pearmain. It has a thicker and rougher skin with considerable portion of russet and a larger or thicker bootstalk - In New York and East Jersey it is considered by good Judges as the most profitable apple they cultivate being good for the table, cooking, and above all for Cider - Judge Morris who cultivates them largely is of this opinion -

№ 56

Flushing Spitzenberg

The Tree resembles the Esopus Spitzenberg, the branches growing in the same dangling manner. It appears to be the same fruit with an almost imperceptible difference of color and some of taste produced by difference of soil & aspect. The fruit is rather above the middle size being of an oblong form smooth skin, of a lively red with numerous yellow spots at the size of a pins head. The flesh is rich juicy and yellow. It is an early winter apple. There appears no sensible difference between the color and form of the Flushing and an Esopus sent to me by Dr Mease who brought it from that place Oct. 1810.

No 57
Newton Spitzenfberg
See No 78

No 58

Esopus Spitzenberg

The above is a representation of a genuine Esopus Spitzbergen Apple brought by Doctor Mease from Esopus in the Fall of 1810. It is a very handsome large apple, of an oval form, the stalk is of medium length, placed in a deep cavity and projecting but little beyond the level of the fruit viewed sideways. The skin is smooth, of a fine bright red, something between a Crimson & Scarlet, with numerous small clear yellow spots or points. The flesh is yellow, uncommonly highly flavored, rich, sprightly, and juicy. Supposed by the New York farmers to be superior to all other apples in the Situations suited to it in the neighborhood of Esopus and to the Northward of the Highlands. It is not in perfection till Christmas.

1810 Dec 21. I eat one of these apples brought by Dr Mease from Esopus. I think it equalled in flavor any Apple I ever eat.

Mr Simeon Dewitt Surr. Gen. of New York in an address del to the Ag. Soc. of that State 20 Oct 1799. says "The Spitzenberg "apple which may challenge the world to match it "was first discovered as an accidental production in the "neighborhood of Albany" — Vol. 1. p. 299. Agr. Transactions —

No 59

Jersey Greening

The Jersey or as it is here called the Burlington large Greening, or Rhode Island Greening is a very large apple of a green color inclining as it ripens to a yellow – The skin is tolerably smooth with some black spots, and blotched with small dots of red like the Newton Yellow pippin – The flesh is rich tender juicy and yellow, and it is a very fine table fruit from the beginning of November till Mid winter – The tree grows large and vigorously, with strong thick limbs and large leaves –

№ 60

American Nonpareil
from W. Prince

A beautiful apple streaked with a very lively red on a light yellow ground – skin very smooth flesh white sweet and crisp, juicy & tender – the shape oblong & pointed at the blossom end – stem of medium length, inserted in a deep cavity – ripens in August –

1815

No 61

Quince Apple

from W. Prince

The Tree of the Quince Apple is very large and vigorous growth. The fruit is large and flat, skin green turning when ripe to a rich yellow. and the flesh is likewise very rich yellow & juicy. The appearance of the fruit is not unlike to a large yellow Newton Pippin. ripens in November.

No 62

Burlington Late Pearmain

This is one of the finest apples of the season equally admired for the dessert for culinary purposes and for cyder. The fruit is rather large, of an oblong shape, the colour a rather dull red, faintly striped with green, with an distinct russet spot, the flesh rich juicy yellow delicate and sprightly, the tree thrives well in light sandy soils, is a great bearer and very profitable. It is both a very excellent Fall and Winter table and excellent for cider fruit — I believe it to be the same with the Herefordshire or Winter Pearmain of England bid. Forsyth No 20. I have eat them in high order late in March —

No 63

Red Streak see No. 124.

164

No 64
Red Winter
See the Wine apple No 30.

Quere

No 65

Priestly

The Priestly I believe is a native fruit, taking its name from a family in Bucks County Pennsylvania. The tree is handsome vigorous and beeson headed, large leaves and much admired for the beauty of its shape. The vigor of its growth renders it very suitable for light soils. The fruit is large, oblong in form, of a dark and sometimes a dull red faintly striped with green with spots of the same color. The flesh white and very spicy or aromatic when fully ripe which is not before midwinter. It is much admired for a decent apple late in the season and keeps well. It is a very good apple for culinary purposes, but ripens too late for cider of the first quality.

166

№ 66
Edwards's Carby

Timothy Matlack
No 4 Cider fruit

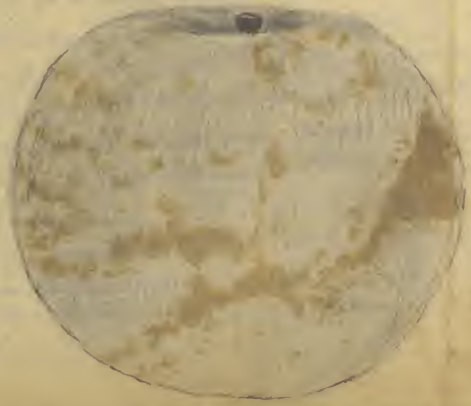
[redacted]

House or Gilpokse.

The character of this apple is very high as a Cider fruit at Marcus Hook in Delaware County, Pennsylvania and in many other parts of our country. It is of rather small size, [redacted] form, dull red colour, mixed with a small proportion of red in streaks [redacted] with little flavor as a [redacted] excellent for culinary uses. [redacted] to make a barrel of Cider which is strong and high flavored. The tree never grows very large, nor is its fruit at first hot raised some in its growth or form. It succeeds well on sandy soils — and like almost all great bearers seldom produces great crops for five successive years. It is a good fall and winter fruit for house use. It is a native apple, originating in the County of Delaware State of Pennsa — and first propagated from a natural tree by a Mr Romary — I am informed by the son of Judge Kerby of Delaware who was a Bottler in Phil: that the superior excellence of one of his fathers orchards is supposed to arise from an under stratum of mud, it is on a point projecting into the Delaware — This information I received after extensively using the same kind of mud as a manure for my apple trees on my sandy grounds —

The flesh is [redacted] and rich [redacted] when [redacted] ripe. It takes a [redacted] bushel [redacted] clear [redacted] high flavored.

In the Nursery & when young in the orchard it is a vigorous thrifty tree but — [redacted] after it begins to bear fruit it has generally a drooping appearance



168 Summer Rose No 68 [redacted]

Aug. 1. 1810 A very pleasant eating apple of a flattish form ~~yellow~~ skin striped with red towards the sun, the size about medium, sweet, sprightly and juicy. Fit for ~~[illegible]~~ a cooking ~~[illegible]~~ in July. Tree grows very spreading, branches scattering, giving a good exposure to the sun. This apple when fully ripe which is not till the ~~[illegible]~~ month of August is uncommonly beautiful, the yellow and red are both very brilliant and rich. The tree is very fruitful — It is more admired by judges than any other summer apple for the table, and is exceeded by none for beauty — the yellow exhibiting a beautiful stone like polish, and the red equally smooth and brilliant.

Vandewere (of the largest size)

The Vandewere is an Apple of a midling size, and when growing on soils adapted to it is one of the most admired apples for house use. Although a winter fruit it is used for stewing and for pies when not half grown in the Summer. Its size is midling, its form rather flat than long – its color a pale yellowish red with yellow spots and a small portion of clear yellow, of a rich appearance on the outside – The flesh is rich, yellow sprightly and tender. In light but highly cultivated soils it succeeds well, but in stiff or poor ground it is subject to the disease called a bitter rot; this property I am informed from good authority may be corrected by the use of lime as a manure. The trees are of a large size and when on good ground are very productive. This apple was formerly called Statcubs and derives its present name from a farmer who cultivated it near Wilmington in the State of Delaware — The Vandewere is also considered as a good Cider Apple. A pint of Cranswer juice weighed eleven pennyweight more than water, a pint of Coppers Russetting twenty four pennyweight, same season – the next nearest is the House apple –

170

No 70
Sheepsnout or Long Tom
see Bullocks Pippin - No 125

No 71

Grubs Summer

This is an apple of middling size of a green skin streaked with red, an oblong form, flesh white, and sweet, rather dry without flavor, does not stew well and I think has not much merit – ripens in the middle of July

No 72
Merrits Pearmain
(see No 128 Royal Pearmain)

The Merrits pearmain is very much like the late Burlington or English Hertfordshire or winter Pearmain in its appearance — The skin is rough having a considerable portion of Russet dispersed over the surface particularly towards its stalk — with numerous Russet round spots or dots — The flesh is very rich but rather more acid than the other kind — It is a great bearer, a pleasant table apple very good for the culinary purposes and an excellent Cider fruit. It is considered as a very valuable fruit. Cultivated much in Bucks County. It takes its name from a family of that County. The tree is more upright with longer branches than the other kinds — It is a fall and early winter fruit — appears the same as the Royal Pearmain No. 128.

No 73

Sweet Pippin

The Sweet Pippin is a flat apple rather above the medium size the shape horizontally is more elliptical than circular. The skin is of a dull red mixed with a small portion of a greenish yellow not very unlike the skin of the Greyhouse, the stalk is short and buried in a pretty large cavity; the blossom end is also sunk – The flesh is firm and solid. It is a dry, style without any extraordinary flavor – and I think without much to recommend it. It is a winter Apple, and is in eating till the middle or end of February. –

174

No 74

Fall or Holland Pippin.

1812

The Holland Pippin is a very large fair apple of a green color turning yellow when fully ripe - the skin is very smooth, with small black clouds - the Stalk short and planted in a deep hollow, as well as the blossom end - The flesh is rich, juicy, ~~and~~ yellow & sprightly. The tree is vigorous and of very strong growth - In every respect the Tree and fruit resemble the fine Fall Pippin - It is in perfection in the month of October. It is a very much admired Apple for the Table and for Cooking.

April 5 1828 Recd from Mr Joseph Higbee of Trenton a large fair apple of this kind which had been kept from 17 Octob. last by Mr Francis Labaw immersed in Charcoal perfectly sound, but tasted overripe, not in the least affected in its taste — or colour.

No 75

Haighns Spitzemberg.

Oct 1812

This apple is called after a person in West Jersey - It has considerable resemblance in size and color to the Ulsopus Spitzemberg - but is more pointed at the blossom end - It is a handsome apple above the middle size the skin of a lively red, some what streaked, with numerous small white spots, smooth - the stalk long and delicate - inserted in a deep cavity, as is the Crown which is large - The flesh is yellow, juicy, tender or crisp and well flavored. It is an early winter fruit, highly worth cultivating for the Table - The Tree is of a delicate growth, the top spreading - growth not handsome.

No ~~7~~ 192

~~Grannywinkle~~

Poveshon +

The Poveshon ~~Grannywinkle~~ is a flat red apple ~~[illegible]~~ below the midling size, The skin is not very smooth of a bright red with deep red blotches running lengthway, and numerous small white spots, The flesh is very sweet and rich of a yellow color, with a tinge of red near the skin. the fruit is very much admired in Essex County N J where it is said to have originated. ~~[illegible]~~ ~~[illegible] it is as thick as the yellow newtown pippin~~ ~~of course it is best to keep it until the Hannover apple of the same place~~ The ~~Grannywinkle~~ Poveshon ripens about the ~~middle~~ beginning of October. The Tree grows vigorously, is a great bearer, of an upright form and handsome appearance. ~~[illegible]~~

~~Colonel Dodd of Bloomfield Essex County N J. thus describes this Apple "It is large and a little lopsided with them to the [illegible] and thence it is wide, a rich sweet tart, dark flesh with a small stalk, in a very deep hollow, at the blossom end. Dec 1809 Elias Boudinot Esq says they are then so sweet we could not eat them – they are a dead sweet and not a good eating apple~~

see p. 202 for the Grannywinkle

Colonel Dod of Essex says the Poveshon is a small apple, not more than half as large as the Grannywinkle, round, flat, fair and smooth, flesh spicy tart – this agrees with my own opinion –

No 77

Sweet. Russeting

D Smith says there are none in the Nursery -
Nov. 1810 -

No 78
Burlington Spittzenberg.

See No 57.

The Spittzenberg cultivated near Burlington which appears to be the same with the Newton Spittzenberg of Prince (No 57) is a large apple, round and varying from the flat to the long form, of a handsome appearance; The skin a pretty deep red - streaked with still deeper stripes of the red towards the stalk, very full of small dots of yellow more particularly towards the blossom end - The stalk is short and inserted in a pretty deep cavity, the blossom end is also very hollow or deep - The flesh is rich and yellow; the apple is admired as an early autumn or early winter fruit - The apples fall early in the Autumn The tree large & thrifty spreading its branches and forming one of the handsomest trees in the orchard — This apple is frequently called the English Spittzenberg in the neighborhood of Burlington.

No 79
Swaar – Apple

~~The name~~ of this apple is derived from its size; ~~[illegible]~~ in the Dutch language: Swaar meaning ~~[illegible]~~ turning yellow when fully ripe. It is a large green Apple, of a round pear form, the skin of a rough leat – fault of small black clouds, the end moderately indented – the stem of a small size for the weight of the apple and rather short – woody at the upper end – the flesh is rich yellow tender — — juicy and fine flavored. in perfection about Christmas –

1817

~~Oct~~

Dec 27

No 80.

Seek no further

This Apple [redacted]. The form rather long ~~than~~ flat - Stalk short, & planted in a cavity not very deep, but not vesicle when viewed horizontally - Skin is green, approaching to yellow, flesh yellow juicy rich & pleasant

This apple was brought from Trenton by David Allinson as the Seek no further and is I believe the same as the above. It is a large green apple, of an oblong shape, a little clouded with black spots, flesh juicy rich and tender - a very pleasant early winter Apple

No 81 + Ribstone Pippin

This is a large apple rather flat or round than long, from Yorkshire in England - It is streaked with red ~~[illegible]~~ and yellow ~~[illegible]~~ - partaking some thing of a Russet appearance. It is in Season from October to April and is one of the best apples in England for baking and eating. It was given to me by Mr Joseph Priestly the Son of Dr Priestly of Northumberland, Penna. See Forsyth Phil. Ed. pa. 40.

No 82 +

English Nonpareil.

The English Nonpareil is an Apple of middling size and a flat form, skin rough dull green with a portion of a russet, black spots or clouds, a sprightly taste, and in England celebrated as the finest Winter fruit except the Golden Pippin produced in that Country, as a table apple, from Christmas till May —

A Full sized Nonpareil

Grafts given to me by Mr Joseph Priestly the Son of Doctor Priestly.

No 83

Rhode Island Greening or Burlington Greening or Jersey Greening
small size.

See No. 59. The Jersey Greening of a full size
the same fruit —

184

No 84

Red Calville – Calville Rouge

This Apple is described by the Abbé Rozier p. 219. vol 8. No 4.
It is a very large fruit – and of a form rather long than flat, the skin is smooth of a very deep red approaching to black. The stalk short and inserted in a hollow not very deep. The flesh is white, the taste sprightly and pleasant, full of Juice. It ripens in November & December, and by the French is thought to be a very estimable apple – It is certainly very inferior to greater part of our table apples of high estimation and from the trial of several years I should pronounce it below mediocrity.

1812

~~No 85~~

~~Newark Sweeting~~

~~Colonel Hirons tells me the cider made with~~

~~Grannywinkle cyder~~

~~It proves to be the Pauffield No 35. Sept. 29. 1815.~~

Chili Apple

This is a very small Apple of an oblong form, a deep red cheek with yellow streaked with red on the opposite side - the stalk long, flesh firm rich sweet and juicy a pleasant eating apple, and I should suppose would make good Cider - ripens in October. It was sent time by Mr Meare as bought in the Philadelphia Market - It does not appear to have much value Too small for the Table and without any very distinguishing properties of a liquor fruit —

1815

186

No 86

Newark King – or Hinchman

Apple of Gloucester County

This is a good Table fruit of a size above the midling, shaped like a Pretty, an oblong form, regular handsome shape, Skin smooth, red streaked with yellow dots, It is a Fall and early Winter Apple. The tree grows large and spreading – It very much resembles a late winter Pearmain and by some people is called one – a good September & October market apple –

1815

No 87

Golden Rennet

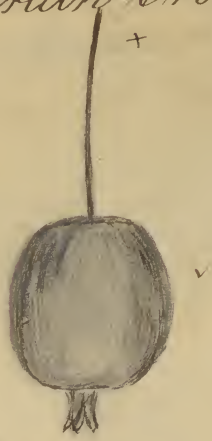
The Golden Rennet is a very small apple about the size of Hewes's Crab of a round form and flat at the stalk end. The skin is a bright yellow Russet with rough spots, the stalk very small and short. It is considered a good and profitable Cider apple ripens about the first of November. This is a paler yellow than the Golden pippin and differs much in appearance though not in size from that apple.

188

No 88
Golden Pearmain same as
Ruckmans Pearmain No 55.

No 89
Coles Early Apple

№ 90
Siberian Crab



This Apple is generally cultivated for preserving. It is a delicately formed tree of small growth, bears very soon and abundantly. When ripe the fruit has the appearance of a very large and beautiful cherry. It grows in clusters three or four together, the stalk is long and slender as some cherries, the blossom and projects like a bunch of small stiff leaves. ~~It ought to be pursued while green and becomes tender when ripe~~, the flesh is highly scented and of a sprightly taste when ripe and somewhat acid.

N° 91
Collet

N°92

Jacob Apple

See Gilpin or Carthouse N°47, supposed by D Smith to be the same

A Carthouse Apple of full size from my Tilton farm Nov 1810.

No 93

~~English Nonpareil~~ (Landreth)
see ~~No 82~~ for the same apple

No 94

Royal Russet, or Leather Coat Russet

A fine apple of ~~[illegible]~~ midling size and flat shape when ripe the side next the Sun is of a fine rich red intermingled with russet and with white, spots - The flesh is well flavoured, sprightly, tender and tolerably juicy - It is thought one of the finest Kitchen Apples in England - and a great bearer - Is in use from October to April. (See Forsyth page 39. No. 25) - The Stalk is very short and thick, it is usually surrounded with swellings or inequalities in the surface of the surrounding parts -

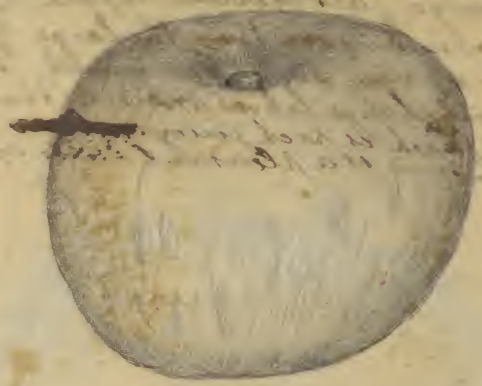
No 95
Monstrous Bellflower

A very large fair yellow apple of an oblong form more even in surface than the large yellow Bellflower. The tree is of very singular growth strong wood with uncommonly large leaves more so than any apple I have seen. The flesh is rich juicy [redacted] and tender, ripens in October and is a pleasant table apple

1816

These Apples prove very indifferent I have grafted the Tree with Pearmain

№ 96
Bellflower of Brent



Nov 1812

The Bellflower of Brent is rather a small apple, of a flat form red color a little streaked towards the blossom end, the stalk short and buried in a deep hollow which has a little russet round it. The flesh form yellow rich and sprightly, a pleasant winter fruit, without any particular merit

№ 97
Pompion

No 98
Pound Apple

This is an apple of large size, the form is rather flat, the ends deeply indented, the skin smooth, a pale yellow inclining to a green, freckled with a lively red, the flesh of a yellowish cast, mixed with a small portion of green, juicy and sprightly — fit for cooking. The tree large, vigorous and spreading — ripens in October. — A fair and showy fruit.

1815

+

№ 99

Salem Pippin

[redacted] Pippin.

200

No 100

French Pearmain (from Mr Brockmaster)

This ~~[illegible]~~ Apple very much resembles the Winter or Hertfordshire Pearmain No 62. in size & appearance. It is a however a harder and firmer fruit - The color of the Skin a bright red - the flesh more sprightly, approaching much to the Royal or Merrits Pearmain - The tree is of a less strong and vigorous growth - It ripens in the month of October and is a valuable winter fruit both for Cooking and the table. and like all the varieties of the Pearmain must be a good Cider Apple

1815

On further examination I believe this and the Winter Pearmain to be the same fruit —

No 101
Curlis's Sweet +

This is a large fair Apple rather long in shape, ~~of~~ of when ripe of a ~~[illegible]~~ yellow Color with a faint blush ~~[illegible]~~ a few small grey specks, the Stalk is short and not large, sunk in a deep Cavity, as is the Eye. The flesh is white, sweet and rather coarse. – The tree is remarkably thrifty, round full head, the foliage of an uncommonly darkish green. The fruit ripens in September and October, but keeps well for later X Cider, for which it is celebrated in some parts of our Eastern Counties. It is generally where known considered as a good bearer and profitable fruit. I procured the trees from Middleset New Jersey.

See p. 176

No ~~102~~ 76

~~Poveshore~~ Grammywinkle

~~Colonel Dodge of Epes has a scion, the apple~~
~~It is small, not more than half as large as~~
~~the Grammywinkle apple, rather round flat~~
~~fair and smooth apple, a flesh red, a spice taste.~~

Grammywinkle

Is a pretty large apple rather more long than wide. The skin a dark red, rather rough, the flesh a dead sweet, very rich and makes a dark cider as sweet and thick as metheglin. The color of the flesh yellow, the stalk small, inserted in a very deep hollow. The apple ripens about the middle of October. The Grammywinkle is one of the celebrated Epes cider fruit. It is usual there to mix the Harrison apple with it to fine the liquor.

Colonel Kinney informs me that this is the same with the Newark Sweeting. This will account for the mistake between the Poveshore & Grammywinkle which I supposed had been sent to me under its true name by Judge Beaudinot. It now appears probable that the former by mistake has been propagated under the name of the Grammywinkle, which the latter is propagated as the Newark Sweeting. No 85

Directions for making sweet, clear, CIDER, that shall retain its fine vinous flavour, and keep good for a long time in casks like wine.

There are persons in this country who have for years been in the habit of making a particular fine, rich, and sweet cider, which they sell from six to ten dollars per barrel. The method of doing it they have endeavoured to keep a profound secret.

The writer of this being acquainted with the art, is desirous that all cider makers may profit by it, and takes this method to make it more generally known.

It is of importance in making Cider, that the mill, the press, and all the materials be sweet and clean, and the straw clear from must. To make good cider, fruits should be ripe, (but not rotten) and when the apples are ground, if the juice is left in the pumice for 24 hours, the Cider will be richer, softer and higher colored: if the fruit is all of the same kind, it is generally thought that the cider will be better; as the fermentation will certainly be more regular, which is of importance. The gathering and grinding the apples, and pressing out the juice, is a mere manual labour, performed with very little skill in the operator; but here the great art of making good cider commences, for as soon as the juice is pressed out, nature begins to work a wonderful change in it. The juice of fruit, if left to itself, will undergo three distinct fermentations, all of which change the quality and nature of this fluid. The first is the Vinous; the second the Acid, which makes it hard and prepares it for vinegar; by the third it becomes putrid. The first fermentation is the only one the juice of apples should undergo to make good Cider. It is this operation that separates the filth from the juice, and leaves it a clear, sweet, vinous liquor.—To preserve it in this state, is the grand secret; this is done by fumigating it with sulphur, which checks any further fermentation, and preserves it in its vinous state. It is to be wished that all cider makers would make a trial of this method: it is attended with no expense, and but little trouble, and will have the desired effect. I would recommend that the juice, as it comes from the press, be placed in open headed casks or vats; in this situation, it is most likely to undergo a proper fermentation, and the person attending may with great correctness ascertain when this first fermentation ceases; this is of great importance and must be particularly attended to. The fermentation is attended with a hissing noise, bubbles rising to the surface and there forming a soft spongy crust over the liquor. When this crust begins to crack, and a white froth appears in the cracks level with the surface of the head, the fermentation is about stopping. At this time the liquor is in the fine genuine clear state, and must be drawn of immediately into clean casks; and this is the time to fumigate it with sulphur. To do this, take a strip of canvas, of about two inches broad and twelve long, dip this into melted sulphur, and when a few pails of racked cider is put into the cask, set this match on fire and hold it in the cask till it is consumed, then bung the cask and shake it, that the liquor may incorporate with and retain the fumes; after this fill the cask, and bung it up. This cider, should be racked off again the latter part of February, or first of March; and if not as clear as you would wish it, put in isinglass to fine it, and stir it well—then put the cask in a cool place, where it will not be disturbed, for the fining to settle. Cider prepared in this manner, will keep sweet in casks for years.

It is certainly of great importance to the people of America, to cultivate the fruit, that is natural to the soil of this country, and to make the most of the fruit, which that soil produces; especially, when its produce is an article of value, and of great consumption in this country.

A Lover of Good Cider.

№ 104.

~~Green Pearmain~~ Capendu or Courpendu

This apple resembles the Pearmain in form and somewhat in its general appearance. It is of a middling size oblong, red skin blended with russet, and full of russet spots as large as a large pins head –

The Courpendu imported from France is a small apple rather longer than wide, and diminishing a little towards the blossom end. The footstalk is pretty long, and sunk into a deep hollow, the eye is large and placed in the bottom of a deep cavity. The skin is of an obscure red but very dark towards the sun, it is spotted with fawn colored spots, a little sunk into the skin. The flesh is fine, inclined to yellow, of a sprightly acid and agreeable taste, it keeps well through the winter, and the tree is vigorous, handsome and fruitful. – Agrees with the description in L'abbé Roziers Dict. d'Agriculture –

No 105

~~Courpendu or Capendu~~

All these Trees are infected with a kind of Canker or Scabby kind of Bark, and the extremity of many branches die. I have therefore replaced them in my orchard, as they do not promise any product of a sound healthy character.

I believe them not to be the Compendu for the genuine kind vide No 104

No 106

~~Rambour d'Eté or~~

~~Summer Rambour.~~

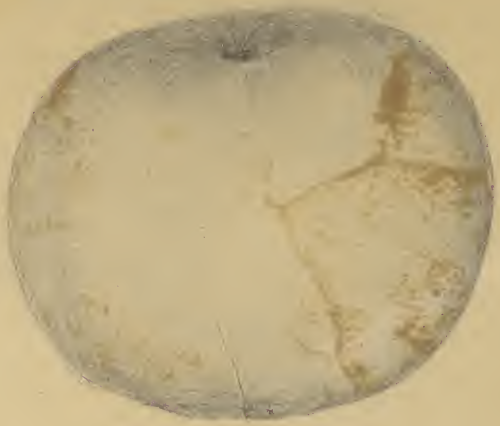
see Pomme d'apis No 25

No 107
Reinette Tranche
see No 172 page 272

No. 108

Pigeon

1815



This Apple imported under the name of the Pigeon appears to be a Species of the French Reinette. It is a fair fruit, of making size, of a round form, green skin inclining to yellow as it ripens, rough with small dots. The stalk very short and deeply planted. The flesh rich sprightly and firm. ripens in November and keeps well.

No 109

Gros Api or Pomme de Rose

see XXI

No. 158

No. 158. Drap d'Or (158) +

For No 110 see page 259

This is a very large Apple, of a pleasant taste flesh white very light and large grain breaking or crisp. The Skin is smooth, fine yellow sowed with small brown spots and some very small blotches, not more than a line in length. This is an autumn Apple and will sometimes keep till January. Imported from London, under the name of the Foreign Apple. Sept. 1809

No 111

Pound Apple. (S. D. Coxe's)

see 98.

No 112
Early Red Streak

No 113

Long Tom – see No. 70. ——

(see Bullocks pippin No 125 the true name)

(see Sheepsnout . . No 70. a popular name for this apple in Burlington County)

No. 114

Cathead.

The Cathead is a very large round apple flat at the ends and very deeply hollowed - The Stalk is thick and so deeply sunk as not to be seen except viewed nearly - The Color is a greenish yellow, flesh white - It is a good apple for cooking and drying, but being apt to fall in the Autumn is not considered as a valuable apple and therefore not much cultivated -

No 115
Trenton Early Redstreak

No 116

New England Sweeting or Molasses Apple

1816

The form of the Apple is rather oblong, somewhat diminishing towards the Crown - The stalk small, of a medium length, deeply hollowed at both the stem and crown - size small about that of a pearmain - The skin of a yellow green, faint light spots - flesh firm rich and sweet, ripens late in the Fall - Tree handsome and much resembling the Red streak —

Cann Apple

a celebrated Cider Apple in Gloucester County West Jersey which derives its name from its peculiar shape resembling a Cann - being almost Conical - It is of middling size, an olive green Skin with a red cheek full of spots of a more faint colour mixed with a portion of a brownish red towards the blossom end. The flesh white and very sweet - The Stem of middling length - fit only for ~~late~~ Cider

1815

№ 118

Wetherills White Sweeting

This apple which has derived its name from a farmer near the town of Burlington is a large sour white or very pale yellow fruit, very pleasant to the taste, juicy tender, the apples hang till about the beginning or middle of September when they make excellent cider, The flesh is sweet enough to make good food for hogs- the trees are handsome and vigorous and thrive particularly well on sandy soils,

The flesh white, a short stalk in a deep hollow

No. 119
Evesham large Russeting

Oct. 1819 } new series }

This is an Apple above the middling Size, the form is round, inclining to flat, the skin is rough, of a greenish russet colour, The Stem is short and planted in a pretty deep Cavity, the flesh is white, and like most Russetines rather dry - It is cultivated in the Township of Evesham, in Burlington County New Jersey - The tree has a round head of an open growth - The fruit ripens in October -

No. 120
Irish Apple

Nov 1812

The size of the Irish apple is large, equal to the largest Yellow Newton Pippin, and the appearance of the two apples very much alike, in form & color - The Skin is yellow, full of red spots - of a flat shape, short stalk growing in a deep hollow - The flesh is pleasant rich juicy and sweet - ripens in November - The tree is upright with long delicate stalks - Grows well and is much liked in the neighborhood of Trenton -

Romanite or Rambo. No. 50.

The following fact was communicated to me by Gov. Hoomsfold, who had it from John Shiers of Washington in Fayette County Penna. John Dixon of the same place in 1807 sold 2000 bbls of the Romanite Apple at 1.$\frac{75}{100}$ D. p. bbl. they were sent to New Orleans, freight 1.$\frac{50}{100}$ $ P Bbl = and sold on average for $7.00 $ bbl.

This is larger than the medium size of Apples. The shape is regular, and rather flat, the stalk thin and rather long, it is planted in a deep cavity, the skin is of a pale green mingled with red, which is dotted with green, the flesh is white, tender crisp and juicy, is a pleasant Tall Latte Apple, but not very good for Cider, not possessing much richness. In some places it is called the Bread & Cheese Apple as a pleasant eating fruit. ripens in October. The tree is large, foliage very pale, and produces abundantly.

Mackie

N°122

Timothy Matlack
N°5 Cider fruit

Winesap

This much admired Cider Apple is by the best Judges ranked in Pennsylvania and West Jersey next to the Crab as making the strongest and best flavored liquor. The fruit is of a medling size, of a ~~[illegible]~~ cola with some yellow smooth and handsome. The tree is remarkably productive and easy after the fruit hangs late and should be gathered in November and housed several weeks before it is ground - It is an uncommonly pleasant Tall eating apple and is certainly one of the most profitable apples in our Country. - It is also a hardy tree In Dec. 1808 I planted five rows containing 93 trees on the most sandy part of my Sunbury farm - round which I put 3 loads of meadow mud just dug - I laid on the surface - The winter was very severe and the latter part of the Summer of 1809 singularly dry - Notwithstanding this they grew finely - not one died - The growth of the tree is straggling and when full of fruit very drooping The stalk is pretty long - the flesh is when ripe yellow [illegible] apple, both ends are deeply hollowed -

dark red
a little streaked -

No 123

Dumpling Apple

and red streaked

Is a large green Apple, of an oblong form smooth Skin, the flesh white with a shade of green, juicy and tender with a pleasant taste but not highly flavored, ~~[illegible]~~ It is very ~~[illegible]~~ hollow at the ends. The tree grows large and vigorously, ripens in September. Its size appears to be its highest recommendation. I do not think it possesses any merit — compared with a great number of very fine fruits ripening at the same time —

Timothy Matlack
No 3. Cider fruit

No 124

English Red Streak

The Red streak is one of the most highly celebrated Cider apples in England, and in Devonshire is thought superior to any other. The character of this fruit also ranks high in New York & in East New Jersey. It is a small fruit with a red streaked skin. The flesh is very rich & yellow and admits of the cider being expressed clear of the Pulp - The liquor is remarkably strong, and when made carefully very high flavored. The fruit ripens late and keeps remarkably well through the Winter. It is much liked in the Spring for house use. The apples should be housed to ripen before made into Cider. I have heard good judges prefer Red streak Cider to any other, but in my opinion the Cider though high flavored & strong is rather too harsh — (see below)

October 19. 1811 Timothy Matlack brought me two bottles, put up last Spring with twice & a half as much Canton Sugar & one of them I drew one & put the other in my Cellar. It was being pale yellow, sweet & delicate without that harshness I have understood to be characteristic of the Red streak - at the time it did not appear to be uncommonly strong bodied -

Sept 1819

From a specimen brought to me by Mr Comstock from Dutchess County, New York the apple there called the Red streak is a different fruit from our Red streak, the very is a streaked apple - more flat, ours is a longer form, no streaks but yellow spots on a red ground -

Bullocks Pippin, or Hanover Pippin Long Tom or Sheepsnout -

The Bullocks Pippin derives its name from a family in Burlington County New Jersey. The fruit is of a midling size, of an oblong form and regular shape the skin a bright yellow russet, the flesh rich yellow tender light and juicy - As an early Winter apple it is much celebrated, few in the season being equal to it. The tree is vigorous and handsome, round head and rich deep green foliage. - This apple is well known throughout Burlington County as the Long Tom or Sheepsnout from the form of the blossom end which is pointed so as to give the idea of a sheeps nose. — It ripens in the beginning of October and will keep till February — It is also called the Hanover Pippin —

No 126

Lady Cheeke. Throckmorten. Spottswood

No 127

Gloucester white — (Col Mayo. Richmond)
(Virginia Cyder)

~~Virginia Gaddard — Virginia the Tallia[illegible]~~
~~Pl[illegible] Apple~~ — Col Pickering was informed by Mr Jefferson, that it as far excelled the Hughes's Red for Cider, as that surpassed all other liquor fruits.

(vid pa 291) ~~I am informed that this apple is called in Virginia the Mayo Yellow Coat for Samuel Smith's descri~~ ~~bed it to Col Pickering~~ — (error)

Description taken October 1810 from the Nation[al] Intelligr
„ It is nearly the diameter of a pippin, shape of a russeting, skin
„ very white and thin, with many small red specks on the side
„ next the stem, very juicy, a keen aromatick taste. The branch
„ es are stubbed, fruit hangs till late in September, ripens quick-
„ and falls as soon as ripe. The tree at the same time drops
„ its leaves. They generally drop before frost and by the first of
„ October no leaves are left. Are not very productive unless on
„ rich ground. Cider is delicious. Spice apple and Glou
„ cester white mixed make the best cider. The Father
„ Abraham & Gloucester white make delicious and stronger
„ Cider — both superior to the Crab — (~~three kinds of bears~~)"

Col. Mayo writes — Mar 11. 1811.
The Gloucester white is in size about that of the largest Red Streak. very juicy, makes most excellent Cider, yellowish white scattered over with spots of mulden. an immense bearer. ripens in Sept. a very pleasant eating apple, will not keep till the frosty months.

1814 April. Procured grafts from General John M[illegible] of Analostan Island Dr. Col. and had large [illegible] juicy most R[illegible] Pitfields by D.J. — (Grafts taken f[illegible]

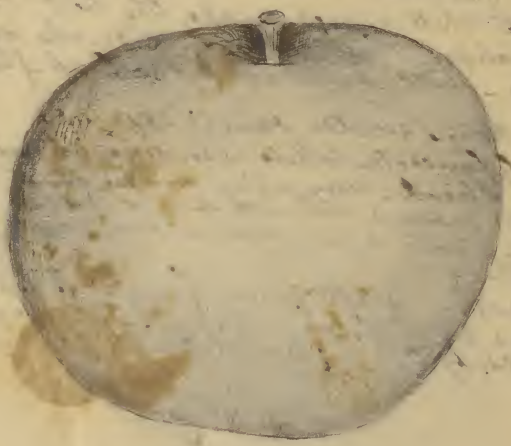
Sunbury 49 Trees
Ren East Or. 4th R. No. 4.5.6
2 ..... 5th .. 17. 18
12 ..... 6th .. 9.a 20
1 ..... 8 .. 12
1 ..... 7 .. 11
— 19 Nov. 1808
1 N.E. Orch .. 4 ..... 1a 7
7 ..... 5 ..... "
7 " ..... 6 ..... "
2 " ..... 7 .....
2 " among pippins 10 to 13 Rows
— 26 Nov. 1810
48

48 brought forward
2 trees Mar 1811. West orch[d] Sun
7 do grafted in East Orc[d] April 181
6 planted as Spice in alma addt
Stack yard
63

No 128
Royal Pearmain
from Col. Mayo. Virginia

An apple held in the highest ~~estimation by~~ the Planters in Virginia as ~~a table Apple~~ and makes excellent cider. Size about that of the Vandevere but more flattened, Skin generally rough of a russet kind of red. The flavor when first gathered a little tart, and the texture rather tough, both of which qualities are much corrected by a month's keeping. It ripens in October and will keep till Feby or March — Col. Mayo's letter —

The fruit & Tree appear to me the same with the Merritts Pearmain No 72



№ 129

Spice Apple (Virginia) Col. Mays.

National Intelligencer, Oct. 1810 – describes it as a fine cider fruit mixed with the Gloucester White making the strongest Cider

Col. Mays. wrote "It is of a greenish color of the size of the Gloucester White, of a very aromatic flavor, a desirable table fruit, but too early for cider –

Nov. 20. 1811 Cut an apple without the Spice. A greenish yellow with rough points flesh very tender & pleasant, of an oblong form and medium size

Syphartate None of Rickett Came to me they were the Gloucester White

No 130
German Whites

from Dr Holcombe

large, fair apple, slightly tinged with red, next
sun. It is of white and juicy substance; of sweet
and agreeable flavour -- Is fit for the table early
in the fall, and keeps well through the winter. The
original tree, which has not yet attained to
its full size, grows by a pair of bars (from
which circumstance it gets its name) near Mendham,
in Morris County, N. Jersey.

No 131

German Greenot —

No 132

German Red

This apple was procured from Parson Jones near Buspel Town Philad County Pennsylvania - by whom it was highly recommended - It is a small apple red with streaks of a deeper shade - The flesh white, taste sprightly, with no flavor, and in my opinion has not any great beauty or merit; - I do not think it worth propagating - Ripe Sept. 8. 1810 -

No 133

Tewksbury (Winter) Blush or Everlasting

This apple is very valuable for its beauty and keeping. It is a very handsome ~~[illegible]~~ fruit, ~~[illegible]~~ of less than the medling size. In August 1807, half a dozen were sent to me by Mr Ogden of New Germantown, Hunterdon County Tewksbury Township, the proprietor of the tree, which apples he informed me were kept over without any particular care or attention. The color is a yellowish white with a deep and beautiful blush,

July 1808. Judge Morris informs me he has now an apple in good preservation of the above parcel sent in August last.

The skin is remarkably smooth, the flesh white juicy and breaking without any remarkable degree of flavor - but of a very pleasant taste and more sprightly than the Spring Late keeping apples generally are. The form is almost round, the stalk short, without any tendency to shouldering.

Grafted April 18. 1813. 4 trees on Burlington late Bearman next lane East on Mr J. Roe

No. 134

(Judge Coles apple No 2)

1816. This apple has a skin somewhat resembling a newton pippin, with red specks, - In form it is rather flat at the Stem which is short & deeply planted - At the Crown it is a little lessened, but without any cavity - The flesh is yellow, but dry and without much flavor - I tasted it Dec 24 1816 - from its appearance I should suppose it to be a good keeping apple -

Proved of no merit - grafted with homefed April 1828

No 135

(~~[illegible]~~) Fox Whelp. (English Cyder)

A large red apple — Marshall p. 256.

The apple produced from my Tree must be incorrect - it is a green apple of a flattish form like the green Pippin in appearance.

No. 136

Catsbury (English Cyder)

1816

The Catsbury is a flat formed apple of rather a small size, the stalk is short, the color green the flesh firm

1820 Sep. 12 ~~The apple [illegible] than~~

~~Whitesour (English Cyder)~~ Whitsour

~~(Small, of a yellow ground, lightly tinged towards the rose with a light brown, and some strong touches of brown towards the stem. acid flavor somewhat acrid, very juicy, and makes a sprightly palatable Cyder.) This description is taken from the English Writers on the subject of Orchards~~

October 1812

Tama Gusta from Cyprus

This Apple imported as the Whitesour is a large fruit very much resembling our Bellflower in shape & size, the skin is smooth, of a pale green, the flesh, white and hard, with some acidity. The Stalk is long and very strongly attached to the fruit and twig, inserted in a deep Cavity. ~~(I have suspected the fruit to be the Lowbait one Hanger from its adhering so well to the Tree) It is~~ a late fall or Winter fruit. The Tree shoots its branches in a very unsightly horizontal direction. and grows vigorously.

No. 138

+ Composition for grafting

Dom. Ency. Vol. 3. p. 187 Art. Grafting

The cement of Mr Wm Forman -
One pound of Pitch -
One pound of Rosin
half do Beeswax
quarter do Hogslard
quarter do Turpentine
to be boiled up together but not to be used till you can bear a finger in it -

Miller Gard. Dict. Vol 2 art Grafting

Composition for engrafting
Turpentine Beeswax & Rosin melted together, better than Clay -

No 139 +

Styre (English Cyder)

The fruit is somewhat below the middle size. The form rather flat. The colour a pale yellowish white, with sometimes a faint blush on one side. The flesh tolerably firm, the flavor when fully ripe fine. It is deemed by most people a tolerably good eating apple. The cider which is produced from it, in a soil that is adapted to it, is rich, highly flavored, and of a good body: its price frequently fourfold that of common sale cider. The tree which bears this apple is of singular growth; remarkably "besom headed" throwing out numerous straight, luxuriant shoots, growing upwards from the crown, in the form of a willow pollard; running much to wood; and in deep soils growing to a great size before it becomes fruitful. (The Styre stands first in estimation in England., vide Marshall. Vol. 2. pa. 251.)

Said to thrive best on Sandy ground and to be a shy bearer - Mild, pleasant acid.

By the result of a course of Experiments by T. A Knight Esqr of Hereford G. B. it appears that the strength of Cyder is in proportion to its weight. That of the Forest Styre outweighed all others, except that of a new variety produced by Mr Knight from the Siberian Crab & Lulham Pearmain. First tree bore 1810 planted in the Fall of 1806 - Apple hung on till the 16 or 17 September Marshall p. 317. says "The Styre apple a somewhat early fruit

"was much of it shook down
"by the high winds of Septem^r
"and in many orchards
"were cleared of them
"before Michaelmas
"(29 "September) But the
"middle of October is
"a common Season is the
"time of gathering the
"Styre Apple"

The Styre is pale rinded but produces a high coloured liquor. It requires near 3 bls of Styre & Hagloes for one of Cider - only 2 of common apples, in Hereford Marshall. vol 2. p. 390 -

Nov. 1. 1810. Kept One Styre apple till this day perfectly sound it answers fully Mr Marshalls description.

January 1815 Kept several Styres free from Rot till the latter end of this month.

Received of Hagloe by Robert Denniston
August 1829 Sundry seeds
44 trees from Stout & Son N.Y. Dry occupying 1½ acre of ground which produced
my half after deductions Portrace = $ on $ 1 per tree - or $ 1 per acre

No 140

Hagloe Crab (English Cyder)

The next apple to the Stire in public estimation in England. see Marshall vol 2. pa 252. 3. 4.

This variety was first produced from the seed sowed about the year 1718. by Mr Bellamy in Gloucestershire. The liquor drawn from trees grafted from the parent stock, exceeds for richness, flavor and price every other fruit liquor which nature and art have produced. Sixty guineas have been offered for a hogshead of about 110 gallons. Bottle for bottle of wine and spiritous liquors have likewise been offered for it.

The fruit while growing, is nearly white; when fully ripe it has a yellowish cast; sometimes freckled with red on one side, like the common white crab. The size about that of the Stire apple; but the form more oblong. The flesh remarkably soft and woolly, but not dry; being furnished with a sheer, but, when fully ripe, sweet juice; which however is much smaller in proportion to the quantity of fibrous matter than that of most other apples. The flavor when ripe, resembles that of the cashew apple of the West Indies; and what is remarkable, the texture of the flesh is not unsimilar to the pulp of that fruit. The Cider notwithstanding the sheerness of the juice, is, when properly manufactured singularly rich. and notwithstanding the faint smell of the apple, is highly flavoured; and, what is equally remarkable, the liquor is of the highest colour, notwithstanding the paleness of the fruit. Marshall. p. 254. Vol 2.

Succeeds best on Sandy Soils — Is a very early bearer, small trees in the nursery producing the second year from the inoculation. a tree on my Rosamond farm inoculated 1807 August, has this year 1809 eleven apples on. Mr Marshall pa. 390 vol 2 says it requires near one third more of the Hagloe than of common apples to make a barrel of cider. viz. it requires 3 bls of Apples for one bl cider — The same of the Stire —

No 141

Hertfordshire Underleaf

(English Cyder)

The Tree is very handsome in its form growing straight, and very upright limbs, [redacted], resembling in appearance the Pomme d'Apis – the foliage dark, rich & vigorous –

The apple imported under this name is a very fair green fruit of a large size a little pointed towards the blossom end – The flesh is white dry coarse and insipid with a greenish cast – From its unfitness for Cider it must be another kind from the tree cultivated in England as a fine Cider fruit. It is a great bearer, the apples fall in September – I do not think it worthy of cultivation

1815

Aug. 8. 1810 Hagloe Crab No 140. ripe & fell from the tree

No 142 *

Gernet Moyle. (English Cyder)

Does not resemble the Gernet Moyle as described in English Writers —

The Tree of the Gernet Moyle grows very vigorously, large leaves and branches. The fruit is of middling size, yellow skin with some specks of red, and cloudy spots of black. The flesh is firm, red, yellow and sprightly, & of a pleasant flavor. The shape of the apple rather flat than long, stalk small and planted in a deep hollow, skin not perfectly smooth. The Gernet Moyle is ranked among the fine old Cider Apples of England, fruit ripens in October.

"The Moyle of sweetest honeyed taste" Philips Cider V. 461.

No 143 (vide p. 147.)

~~[illegible]~~ (~~[illegible]~~)

See Tama Gusta No 162 & 137 being the same apple

Fig. IX

This is a large Apple rather oblong in form, and a little diminished toward the blossom end, the Stalk is short and thick, and grows in a deep Cavity - The Flesh is white and tender, full of Juice, of a pleasant ~~[illegible]~~ taste - The Skin is smooth, of a pretty dark green with a few black Spots towards the Point - It has a remarkably oily feeling on the Surface, ripens in October.

2 Trees of this Variety the rent by cutting down [illegible] Sentency 5 ft. Orchard 13 Rod No 2 & 3 on Plan

No 144

John Apple (English Cyder)
or Deux Ans, or Deux Annees

Phelips Poem on Cider V. 470. "Nor John Apple,
whose witheri'd rind, entrencht with many a furrow
aptly represents decrepid age;"

1816

The John Apple is a small fruit of an oblong form pointed at the End, skin of a yellow colour next the Stem gradually inclining to a red towards the Blossom end; the flesh yellow, rich hard dry & without flavor - a great keeper (whence the name of Deux Annees or two years) fit for nothing but Cider - The tree grows in an upright form - the wood of a yellowish Cast, the growth without much vigor - The fruit hangs late -

No 145

Woodcock. (English Cyder)

A favorite cider fruit in Herefordshire. The size is above that of middling ~~[illegible]~~ apples. The form somewhat oblong; with a long stalk, set on in a peculiar manner; designed to resemble the woodcock's beak (hence the name) The color that of the Redstreak, with the addition of some dark blood-red streaks on one side. The flesh remarkably fine: equally fit for culinary purposes and for Cider. The tree large and strong featured; forming large boughs in the Pear manner. Marshall p. 255.

~~Plants 3 Trees [illegible] 3d Row [illegible] 1817 a Hetapple [illegible] with red cheek, [illegible] as above~~

Plantes 4 Trees ~~[illegible]~~ as the wood cock straight body headed growth in N.E.b. 3d Row on Demberry. 1.4.5.b. Nov. 1810., which appear to be the true Apple.

1817
October

No 146

(Paris of) Royal Wilding (English Cyder)

A large white apple. Marshall p. 255.

Some of the Trees of this kind produced a red and green streaked small apple in 1810 Jennings (?)

No. 143

~~Blackmore (Eng. Cider)~~

22.

Everlasting Hanger -

This apple was imported from England - It is a Cider fruit of celebrity in that Country - The size is about medling - the skin and form very much resemble the Newton pippin - the flesh is rich, juicy of a sprightly acid and well flavored - The fruit hangs late - the form of the tree is straight and upright, and of a growth not remarkably vigorous -

1816.

New Series

No 148

Cockagee (English & Irish Cyder)

Above the middle size; greenish white, with an orange blush; well fleshed, and highly flavored. — Marshall. p. 255.

Yellow spotted with red & brown, rough acid flavor, makes a smart cyder, fermentation particularly volatile. vid.

1817 A greenish white with an orange cheek, the size middling, the form flat, the stem short and planted in a deep hollow, the crown hollow, the skin spotted with red and brown

1820 Sept 12 This apple has this year attained to a much larger size than in former years — Its appearance & other qualities accord with Marshalls description of the Cockagee above, It falls at this season — and will be too early for a valuable cider apple, of which it appears to possess the characteristics

No 149

Double bearing Crab (English preserving)

New Series
1818.

This is an apple below the middling size – The form is flat – the skin red, with some small spots of a russet cast – The flesh is dry, hard and ~~[illegible]~~ acid – of a very firm texture fit for preserving, without much juice. The Tree is tall, round and spreading, of a handsome growth – The fruit ripens in the Winter –
The Stem is short, and planted in a cavity of one inch depth. surrounded with a russet, strongly contrasted with the bright and deep scarlet of the skin –

No. 150

Margaret (English Table)

Called also Red Juneating –

This is a remarkably early Apple ripening about the 4th July with the yellow Juneting – It is about the same diameter but longer, a little diminished towards the Crown which is rather large, the Stem is short and planted in a cavity of more than common depth – The Skin a beautiful smooth lively red and yellow, blotched in wide streaks towards the Sun – The flesh is rich sprightly & tender, of a fine flavor and uncommon excellence as a cooking apple – The tree is of moderate growth and ~~spreading form~~ upright. It is highly esteemed as one of the best early fruits in the London Market; and a fruitful bearer. — It turns yellow in 10 or 20 minutes after paring for cutting from the saccharine quality of its flesh, which makes it the finest early cooking apple I have ever seen

No 151

Olive (English table)

1812

The Olive is a small flat apple with a yellow rough skin with dark clouds and a russet appearance - the stalk is short, the flesh rich and yellow, the Eye large - of a slightly acid taste, ripens in the Fall - I do not think it possess much merit -

No. 152

Loans English Pearmain

This is an Apple below the middling size, the form flatter than the winter or Hertfordshere pearmain, the Skin red with Russet Spots, ~~[illegible]~~ resembling in Appearance the Royal pearmain, The flesh firm rich juicy and sprightly - ripens in October, imported from England - Forsyth p. 39 No. 15 - These would be very valuable apples for Cooking and Cider did they not like most English fruits, as the Styres, Redstreaks & Hagloes fall too soon for good Cider —

September

1815

a very small sized sample

No 153

Nonsuch

Forsyth p. 39 describes the Nonsuch as a good bearer, but for either eating or the Kitchen, ripe in September & October.

My trees imported from England bear an apple of a flat form, skin yellow with spotted streaks, flesh dry, [illegible] acid [illegible] pp. [illegible] The size about that of a small Vandevere.

1819. This year the Two Trees of this fruit (generally a short bearing year) bore upwards of a bushel of fine fair handsome fruit - beginning to ripen about the 6th August

New Series The apples are of middling size, somewhat shaped like the Pearmain, the flesh smooth, pale yellow with blotches & streaks of a light red, stripes handsome fruit crown & stem considerably indented, the flesh white, acid & sprightly, of a pleasant flavor stem of medium length, flesh rather dry.

E. XX

No 154
Margill (English Table Apple)

Middle sized, yellow tinged lightly with red, pleasant flavor, and fine Cyder fruit. The Margill as described by Forsyth resembles the English Nonpareil and is frequently sold for it in the London Market — The apple imported under that name proves to be an [redacted] apple, with a dull red [redacted] very much resembles a Greyhouse of [redacted] in appearance as well as taste — Deb[redacted]

Godolphin (English Table Apple)

Fig XXI

This is a [redacted] medium sized yellow smooth skin bright apple rather long than flat, pretty long stalk and very juicy imported from England under the name of the Godolphin (but incorrectly - as the Godolphin is described by Forsyth as a yellow apple beautifully streaked with red) This fruit has not much merit as an eating apple - It being without any great degree of flavor - Ripens in October -

№ 156 ×

Pearsons Pippin (English table)

(Forsyth pa. 42 — № 40)

Pearsons Pippin is about the size of a large a small apple Golden Pippin ~~[illegible]~~ the form a little flat. In Devonshire Mr Forsyth says they bake them in an oven, after bread, putting a weight upon them; and bring them to table as a sweetmeat, originally from Nutwele near Exeter — ripen in the Fall — The skin is thick and of a bright rough and russet yellow color — The growth of the tree is upright, the branches delicate and the leaves small —

E.XXIII

No 157

Fearns Pippin (English table)

A beautiful scarlet next the Sun, paler on the other, clouded dark red stripes mixed in, with small white spots - a handsome fruit for the Table, an Autumn fruit, keeps till February.

☞ In my Orchard they fall in September and are not valuable for the table, cooking or cider - They are a very handsome apple and good bearers -

4

1815

№ 158 (see pa. 210)

~~Draft d' Or~~ - ~~see pa 210.~~

Haute Bonté

1816

Dug up Dec 1827 - The fruit being of no merit or value

Note
English Hawthorne is dead

Fenouillet jaune

{see p. 290. for another drawing of a smaller specimen}

№110

This Apple I imported from France

It is an Apple of a medium and generally of a smaller size the Skin is rough to the touch, of a fawn Color or what we call Russet - the shape is round - the Stalk short and Inclined in a cavity the eye rather deep planted. The flesh is tender, & when ripe is extremely pleasant & sprightly - of a yellow Cast, ripens in November -

1815

No 160

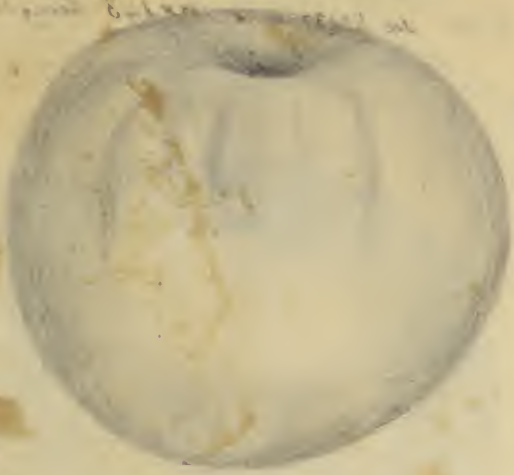
Leghorn Rose (dead)

Round Top

This Apple is of [redacted] size
of a form rather oblong, the ends
are remarkably round, with little
hollow at the Stem or crown —
the Stalk is of medium length —
The skin is smooth, the color a
yellowish green, with a faint blush
on the side next the Sun, the flesh
is yellow, firm and rich, the flavor
agreeable — It is a great bearer and
a fine keeping apple, much esteemed
both for the table and for cider.
It is cultivated in the County of
Monmouth in New Jersey —

communicated by Dr Holcombe.

Roseau d'Automne



The Roseau d'Automne is an Apple of about midling size - Red skin intermingled with a large portion of rich deep yellow, with entire russet about the stem, which is sunk in a deep cavity, and is very short - The flesh is rich, juicy, yellow tender and highly flavored - very firm, and contains a great deal of what is vulgarly called fever and ague, that is a transparency of flesh which is always attended with great solidity and weight - The time of ripening is September; the tree is large, of vigorous growth and spreads much, I imported it from England -

No. 162

Fama Gusta (Apple) ◇

see No. 137 and No. 143 being the same Apple.

1812

The Fama Gusta is a large and vigorous growing Tree, shooting its branches horizontally and spreading very much. The fruit is large of a green color, flesh rich juicy and sprightly and of singular ~~[illegible]~~ ness and tenderness. The form is rather irregular, pointed at the blossom end, the stalk is ~~[illegible]~~ short and inserted in a deep cavity, it ripens in October and is a fall ~~[illegible]~~ fruit.

No. 163

Domine (Apple)

1815

The Domine was imported from England. The tree is remarkably handsome, tall and upright, at the same time spreading - the growth luxuriant. The fruit is large and fair, color greenish yellow, with a blush towards the blossom end, the stalk thick and short - hollow at both ends - flesh firm and juicy - ripens in October, and bears abundantly -

No 164

Pomme Grée

The tree imported under this name has produced a hard worthless Apple inferior to any thing I know in the shape of an apple. I suppose it to be a wrong kind —

No. 165

French Violette

The Violet Apple is among the most admired of the French Table apples. It is a beautiful fair fruit with a brilliant and smooth skin, dark red somewhat streaked, with large spots of fawn color. It is very little smaller towards the eye than the stalk. The flesh is white, delicate tender & juicy. It keeps through the winter, sometimes till May. Wed. L. Ag. Rozier V. 8. p. 221. The tree is vigorous & handsome, producing fruit very early, at the extremities of the branches & in large quantities. The size of the fruit that of large winter Pearmains — the stalk is small in size, of a middle length and is inserted into a deep cavity, so also is the blossom end or crown.—

No. 166

Double Chinese, Jambo, or Rose Apple of China

This apple was imported from London. As the Rose Apple of China described by Barrow. It is a handsome Apple ~~of~~ above the Medling size a little longer than wide produced towards the Blossom end which is very little sunk – the stalk is short and thick, little hollow where it is inserted. The skin is smooth ~~[illegible]~~ ~~[illegible]~~ ~~[illegible]~~ ~~juicy~~ streaked with red and green – it is a pleasant juicy apple for the Table, and is an abundant bearer the Tree of a strong vigorous and handsome growth the fruit ripens in October –

No 167

Evergreen Striped Crab (for preserves)

The Evergreen Striped Crab imported from England, is a small apple of an oblong an conical shape (resembling a truncated cone) less than two inches in length and about three fourths as much in width, gradually diminishing as it approaches the blossom end. The skin is green, with black dots and tough towards the sun it becomes of a dull red, faintly and very indistinctly striped. The flesh is singularly tough and dry, partaking of a considerable portion of acidity even when fully ripe. These properties fit it for preserving, for which alone it is used. The tree does not possess any thing remarkable in its appearance or size to distinguish it from other apple trees. — The stalk is short, and there is little or no cavity at the blossom end.

No. 168

Metoisee French Crab (Red)

E. 34.

This apple is good for baking; and makes a pretty good show on the table. It keeps the longest of any apple in England, being in eating from April to Christmas. (Forsyth p. a. 40.)

It is a middling sized apple, red, of an oblong form with blotches of a dark red mingled with of yellow, and diminishing towards the blossom end with small yellow spots (resembling a Spitzbergen) a remarkably short stem — (This description taken from an apple produced from an imported tree in my garden. Oct. 12. 1808). The flesh rich juicy and well flavored — The tree is handsome, of a strong growth, and very regular. The foliage dark and luxuriant — It is a very valuable apple for its appearance its taste and fitness for keeping —

1815

No 169

Cream

1819 Revenue Form

1820 Sept. 12 This proves to be the Cockasee, the only tree I have in the S & Orchard Sunbury 14 tree 10 Row-

No 170

Courpendu (from the Gardens of St Cloud)

No. 171

Rambour d' Été (from St Cloud)

E.W

1815

1815 The Rambour d'Été – Summer Rambour and Rambour franc are I believe the same fruit as described in the Abbé Rozier's Cours d'Agriculture 8 vo., p. 232. plate XXIV
The Apple is large – flat – stalk of medium length in a pretty deep cavity – large eye – The skin smooth streaked with red on a yellow ground – flesh sprightly, juicy, and rich, fit for cooking – it ripens in the end of August and beginning of September – and will not last long – The tree grows vigorously – and of a spreading form, with luxuriant foliage. –
imported from St Cloud by Mr Dupont. W. H

W. 3.

[Mr. Rosier vol. 8. p 228]

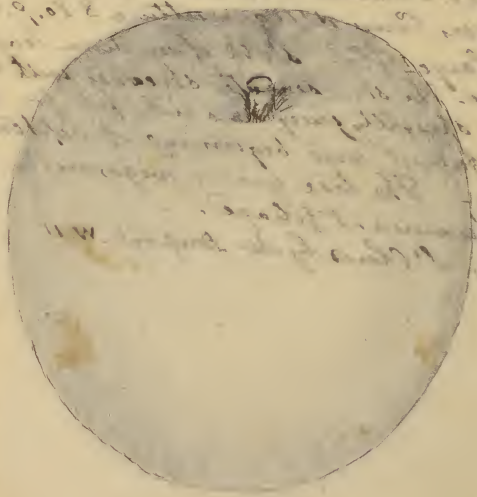
No 172

Reinette franche (St Cloud)

This apple was imported from the Garden of St Cloud in France by Mr DuPont of Wilmington.
It is a long large apple, flat at the ends, diminishing towards the crown, the skin is of a pale green, becoming wrinkle & yellow as it arrives towards maturity, the stalk is short and thick. It has numerous brown spots of a round, angular, or other shape scattered over the surface of the skin, the flesh is firm, of a whitish color, assuming a yellow cast when fully ripe. The juice is sweet and sprightly. In France it is thought the finest of all apples. It comes into season in Midwinter and keeps till the new apples come in. The tree is large vigorous and tall, and of a handsome growth and form

☞ The fruit of these Trees having fallen early or rotted on the Trees I dug them all up in the fall of 1827 and planted others in their places —

1181



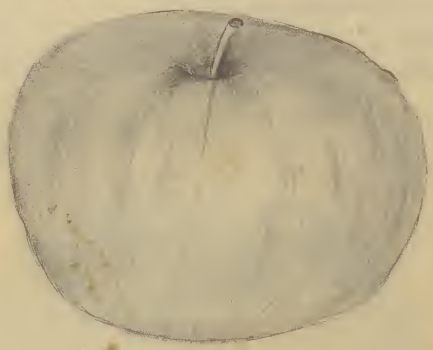
№ 173
Summer King

No. 174

Lobb-Apple

This is an apple below the middle size - The skin is rough, red, streaked with yellow, the flesh rich, yellow and firm - It has some spots or protuberances of Russet and the hollow of the Stalk which is very deep, has a good deal of the Russet - The Stalk is about half an Inch long - the brown is large & deep - The taste of this apple resembles that of the Vandevere - (It appears to be a good keeping apple - Oct. 31. 1812) brought from Abingdon - Philad. County (Wm Clever)

Oct. 31. 1812.



No. 175

Large Redstreak

from Abingdon Pennsylvania—

A handsome oblong streaked yellow and red Apple ripens in August and appears to possess little juice or flavor— The tree is not vigorous on the sandy soil of my Sunbury East orchard, where there are 4 trees in the 19th Row.

all proved diseased & were replaced— now Hawsons grafted which—

No. 176.

Early Sweet

1815

An apple of middling size rather oblong; the skin a greenish yellow, flesh white sweet and tender & dry — without much flavor or odour — The tree grows vegorously, of an upright form and luxuriant foliage. — The fruit ripens about the middle of August.

No. 177

Green Winter Sweeting (H Coates)

No 178
Warmins Pippin or the Warren Apple

Nov 1812

The Warren Apple or Warmens Pippin is a large long Apple bearing some resemblance to a Bellflower, a handsome fair fruit, smooth yellow skin with red points or spots, the flesh tender, yellow juicy, sprightly and pleasant, and by many persons much admired, ripens in November,

Aunts Apple

1807 Decem^r 5th A large fair apple, a [redacted] pale yellow striped with red, pleasant taste without [redacted] a great deal of flavor. This is an uncommonly beautiful apple, the streaks are broad and distinct at the end towards the stalk, towards the blossom end it assumes more of the yellow, gradually losing a large portion of the red the streaks becoming narrow and pointed. It is a pleasant tender mild and juicy apple in November & December and from its great beauty is a valuable apple for the Market. The tree is very productive, and the fruit free from specks or rot. It came from Bucks County Pennsylvania - It is a very popular apple in the Phelad^a market in early winter.

№180

Solebury Cider Apple (from William Mitchells at Howell's ferry in Bucks County Pennsylvania near ~~Trenton Ferry~~)

A handsome ~~large~~ red Apple, ~~[illegible]~~ ~~[illegible]~~, very great bearers and of superior merit for Cider, at the same time a pleasant eating Apple - of very high reputation for profit and flavored liquor, ripe in November. The size and appearance as well as the taste of this apple are a good deal like the Vandevere. The tree is of an upright growth handsome and thrifty. — x

grafted April 1809 on 3 large trees on Rosama farm on Ramsto Stock

1812.

~~Paradise~~ Apple

1809
July 25.

This is a small tree or rather Bush, not larger than a Currant bush, produced from Suckers and bearing very abundantly a pretty looking yellow apple of a ~~middling~~ small size, of a sweet taste and very pleasant for early fruit, ripening in the latter part of July. They will frequently bear the second year from the transplanting, and if not kept clean from Suckers, form bushes like currants, but growing larger if kept trimmed to a single stalk. They are much used for grafting Dwarf garden or Espalier trees on, when they bear uncommonly large fruit, but are not long lived.

A Correct drawing of the Paradise Apple
Aug 7. 1815.

No. 182 Woolmans ~~Bell~~ Long Pippin

This Apple was purchased from Samuel Woolman ~~[illegible]~~ It is a very large fair apple with a ~~[illegible]~~ smooth yellow skin ~~[illegible]~~ the form is ~~[illegible]~~ ~~[illegible]~~ certainly ~~[illegible]~~ It ripens ~~[illegible]~~ ~~[illegible]~~ —

This is a handsome fair yellow oblong apple very much like an ~~[illegible]~~ Long Green Newton Pippin — The skin is smooth, and full of red spots, the stalk planted in a deep cavity, of medium length, the flesh white firm and juicy, very pleasant — ripens in November and keeps little much. It might with propriety be called the Long pippin — It is a great bearer, and the tree is not unlike a handsome Pippin —

Buntings Greening)

This is a handsome fair apple resembling in a considerable degree the handsomest of the large yellow Newton Pippin ~~[illegible]~~ more round and produced or pointed at the blossom end. The skin is of a light yellow when ripe with some spots like the Pippin but smoother than that apple. the flesh is white and tender. It does not ripen as much flavor as the Pippin, but is a pleasant table apple and keeps well through the winter. Cultivated in New Jersey and brought from Trenton to Philad.a —

Received a specimen of this apple from Mr Shoemaker of Philad.a March 24. 1840 in fruit order —

Newbolds Summer Blush

A ~~[illegible]~~ pretty apple, yellow skin with a faint blush towards the Sun Flesh very firm with not sufficient tenderness or flavor to constitute a fine Apple — ripens from 10th to 15 August. I do not think it worthy of cultivation — Recd Grafts from Charles Newbold. Not in the Nursery

Eat
Aug. 9. 1810

Red Sweet.

The Red Sweet recommended by Mr Throckmorton of Middlesex County as a valuable Cider apple is quite a small fruit rather more wide than long, the stalk is long and slender and inserted in a deep cavity, the blossom end not much hollowed. The skin is a dull red ~~[illegible] yellow ground, with a shade of [illegible] red [illegible] yellow~~; the flesh is white remarkably firm and sweet. The tree is uncommonly late and handsome. Ripens in October — Only adapted to Cider — being so sweet and small, although a pretty looking apple — not in the Nursery — There is a considerable resemblance between the Red Sweet and the Grey House in appearance.

Smiths Scarlet

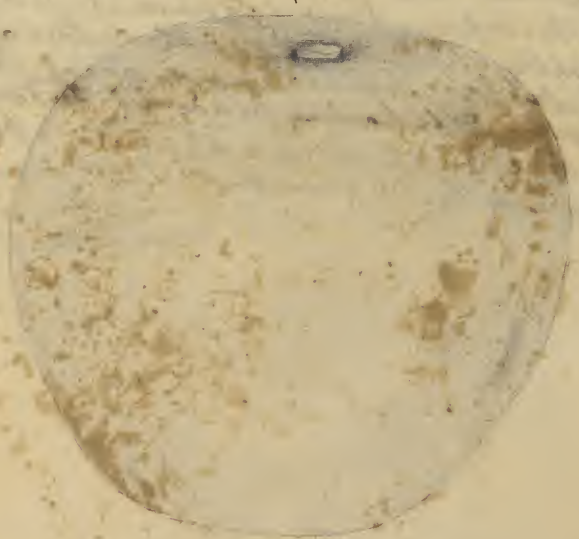
This very beautiful Apple grows on the farm of Joseph Smith Esq. near Burlington. It is of a middling size rather long than flat. The skin smooth of a deep and bright Scarlet with streaks ~~of the same~~ shade darker, and little yellow spots or points. ~~The stalk short~~ and delicate, inserted in a deep hollow, as ~~in the~~ common end. The flesh white, tinged with yellow, crisp, tender, juicy and pleasant. It is a good table Apple in September.

Wood's or Coates's Greening

This Apple takes its name from the families of two respectable farmers in Burlington County by whom it was first cultivated – It is a very pretty apple, some thing like a green pippin but more pointed towards the blossom end – The Skin is smoother and the flesh whiter than the Pippin. It is a pleasant juicy tender and sprightly apple well worth cultivation. It is an early Winter Fruit and a great Bearer – a fine tree grows on Dr Wharton's Place at Mt Hill –
The Stalk is thick and short and buried in a deep hollow as is the blossom end —

Cumberland Spice Apple *

from Greenwich Cumberland County New Jersey. They are there considered superior to any Fall or any early Winter Apple; They keep pretty well especially if they wilt; but then are not quite so good - The trees are thrifty and great bearers - originated in Greenwich Cumberland County. It is a large and handsome yellow Apple, of an oblong form diminishing towards the blossom end - It has something of the appearance of the yellow Bellflower, but is more regular in its form and has not any of the deep red spots so common in the Bellflower. The stalk is singularly short and thick and appears to fill up almost the whole of the Cavity in which it is inserted. The flesh is white and tender and remarkably easy of digestion when eaten. On the 6th December I received abot of them in high perfection. The pericarpium or seed vessel is remarkably large and hollow the seeds are very large. The skin is filled with a number of black cloudy spots particularly near the stalk end -



I engrafted some scions April 1811 rec^d from Mr Richard Wood one only grew on Rosanna Farm - On the 8th April 1813 engrafted 12 trees with a number of grafts, clover in West Orchard Sudbury St on Peach Orchard East of house. —

Mansfield Large Winter Red

This is a very large fair Red Apple of a very pleasant taste, red skin streaked with red blotches of a deeper red. White ~~tender~~ and very light flesh, keeps remarkably well, and bears every year. The Shape is round, flat with deep hollows at both ends. Propagated by Peter Ellis of Mansfield Township Burlington County

[redacted]

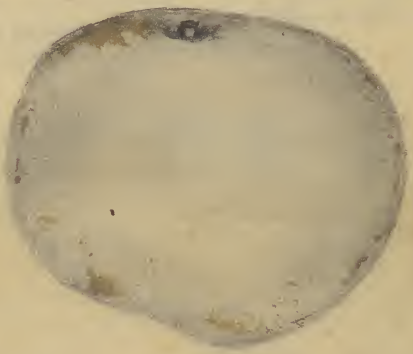
This apple I imported from France [redacted] it appears to be the [redacted] or - [redacted]) - It is a small fruit of a flattish form, but varying to the round and oblong - The skin is of a golden russet, smooth, with a few dark spots, the flesh a yellowish white, juicy, tender and sprightly, a pleasant table fruit and keeps well as a winter fruit -

Fenouillet jaune

This is the same as No 110. p. 259, several trees [redacted] in N.E. Orchard Tilton East of the House on Sunbury farm -

Fenouillet jaune or drap d'or

Nov. 1812



White Crab or Roanes White Virginal Crab
or Spreadmouth. (vide Letter Nov. 1812)

This is a small yellow fruit, not ~~less~~ large than the Hagner's Crab originally cultivated from a seedling tree on the Estate of Mr John Roane of King William County Virginia who gives the following account in a letter to Thomas Newbold Esqr. The apple was first cultivated by his father from whom the name is derived.

"The Color is a pale yellow, it bears a plentiful crop every other year regularly scattered over the Tree, of course not subject to rot like cluster apples. Taste sweet, but rough, ripens partially from 1st. September to the last of October, when the main crop is housed or converted into cider.

The liquor is remarkably rich and strong, fines equal to wine, but requires great attention in fermentation, being remarkably thick when first from the Press — During that operation it ought frequently to be passed through flannels to separate the pulpy particles, otherwise a bitterness and keen acid are speedily produced, Nothing more is requisite to make fine Cider of this Apple but prevention of too great fermentation by frequently passing through flannel.

The tree is small, bears fruit quickly, the wood is hard and compact. The leaf and general appearance resembles the Hewes's Crab of Virginia.

Grafted April 9. 1813. in East Orchard Sunbury 27 Trees - 1. tree in front Garden found Buds all the grafts died except two.

Nov 4. 1813 planted 12 Trees bought from D Budd — in S.P. Corner of large Garden near Mr Barker's Shop — to grow large for Orchard —

In 1790 The original tree a seedling was discovered in Col. John Roanes Estate, of a dwarfish character

Col Roane informed me that the body of the Cider is so strong that he keeps it perfectly sound through the Summer in Casks — ~~[illegible]~~ the Bungs with ~~[illegible]~~ screw shape fit so tight as to exclude air

Roanes White Crab.

Burton Crab
Mr Pearce nurseryman 3 miles from Washington informing me that he has the Crab, it is white & longer and larger than the Roanes Crab
Sept 1820.

Skunk Apple

Dec. 1812

This apple was originally propagated from a natural tree growing in the farm of Cor Schenck in Windsor Township Middlesex County New Jersey. deriving its name from the circumstance of a skunks nest at the root of the Tree - It is by many persons much admired - It is a pretty large flat apple - the skin yellow with numerous dark red spots faintly resembling a yellow Newton Pippin - The stalk is short and thick planted in a deep hollow - The flesh is rich yellow tender and juicy - a pleasant table fruit ripening in December -

Long Island Pearmain

This a very handsome apple of an oblong form of the size of a Pippin, being a large fruit - The stalk is small not very deeply planted - The Crown is large and very hollow - The skin is streaked with large blotches of red, on a rich yellow ground, with faint russet spots - The flesh is tender, yellow, coarse grained and pleasant - rather dry - keeps till March, - -

Mar. 24. 1813
B. Forman

Long Island Russet

Mar 24. 1813
B. Foreman

This Apple in size & appearance very much resembles the Coopers Russeting, it is a small fruit, rather oblong - diminishing towards the crown which is planted in a deep Cavity - The stalk is like the Coopers Russeting thin and long, full an Inch & grows in very deep hollow - the flesh is dry and sweet - making a Cider very sweet & syrupy - but much admired when fined for bottling. The skin is of a russet yellow clouded with black - keeps well - I think the Cider made from this Apple possesses an uncommon degree of sweetness without superior flavor. (Highly approved by J. Downing)

1828 April 2 Grafted 4 trees in N E Orch.
3 do . . . S E. do.
1829 April . . . . 3 do . . . S W. do

Father Abraham

The Father Abraham is a small flat red Apple. The Skin blotched and spotted with red mixed with a small portion of yellowish green - and is very thin and tender. The flesh tinged with red near the Skin, is white breaking and juicy, of a pleasant taste, and well flavored, although not rich, a fine early winter table fruit and keeps till April - It is in high reputation in Virginia. The Stalk about half an inch in length, rather large & grows in a deep hollow.

Davis's Apple

1815

This is a very fair yellow apple the skin rather rough with a small portion of russet at each end - the stalk exceeding the usual length, in a deep cavity, the blossom end also sunk - The size small, about that of the Bullock pippin, but a rounder shape. The flesh rich ~~and~~ dry, and yellow, is a good August and September Cider Apple - bears abundantly - but rots soon. Obtained from Isaac Watson Bucks County Penna. a ~~[illegible]~~

Scriveners Red

1815

This is a handsome and fair fruit of a bright red with faint streaks and small white spots, very much resembling the Wine Sop - The stalk is rather long and deeply planted - the form oblong, diminishing towards the crown - The flesh juicy crisp and well flavored - Cultivated by Mr James Parker, Head of Chester Maryland - sent to me by Dr James Mease - ripens in October. Keeps well and is a much admired Cider fruit.

Beurré Pear, yellow Butter
Beurré du Roy.

The reputation of this pear is more generally established than any other, probably in Europe as well as America. It is a large fruit assuming various shapes and colour according to soil exposure and age. It generally is rather long without much diminution towards the stalk or any great swelling towards the blossom end - On the same tree may be seen pears of a bright smooth yellow skin, other with a brilliant red cheek, some with a large portion of Russet, & some with a green skin - The handsomest are generally the best being most exposed to the sun. They come into season about the 25 August and may be preserved till the ~~beginning~~ middle of November - They admit of gathering before they are perfectly ripe, by which means their duration is considerably protracted - About the 10th September those which have the greatest maturity may be picked. I have uniformly found that those which hang till the end of the month continue growing, and are the highest flavored and largest pears - It is generally thought to be the finest pear except the Seckle, and by many is even thought superior to that pear - The tree is remarkable for producing at an early age and for its fruitfulness. On the 23 October 1809. it being a late growing season, wet after a drought, I picked 43 pears which had remained on a vigorous tree of large size - Seal the last on the 30 November, - They continued very good till about the 20th after which they were too ripe & lost their fine flavor -

No 2

Early Sugar (Pear) Green —
from G. Craft.

No 3 St Germaine

The St Germain is a large pear of an irregular form but generally of a long shape with a dark green skin (resembling a walnut) which is very thick and tough. When fully ripe it assumes a more yellow appearance, filled with numerous small black spots or points. The flesh is white melting juicy and luscious and by most people is thought the finest pear of the season, which is from November to March according to the situation in which it is kept. The tree is of a singular growth, very dark and thick foliage. the leaves being arched, and furrowed in the middle.

No 4

Jargonelle

The Jargonelle so called by Mr Prince from whom I obtained it is the same as the Sugar Pear No 29, and the Bon Chretien d'Eté Musqué d'Abbé Rozier No 91. Vol 8. pp. 112. 119.. It ripens about the latter part of August – It is a superior pear to the real Jargonelle which ripens about the same time, is a smaller pear, and has a red cheek next the Sun – whereas this pear is without red – except very rarely it has a very slight blush in dry weather and exposed situations.

Vid Summer Bonchretien – so called No 8
which is the true Jargonelle

No 5 Skinless, or Poire sans Peau

July 26. 1805 This is a pear about the size of the early Catharine. yellow skin with a very little of a blush, scarcely perceptible towards the sun. The skin is very smooth and thin, the stalk thin and long - the flesh is juicy and breaking rather than melting, of a pleasant sweet taste. The tree grows something like the Catharine. In eating the latter end of July, and by many persons much admired. - see Vergne Pom. N° 236. E. XXV. pa 536

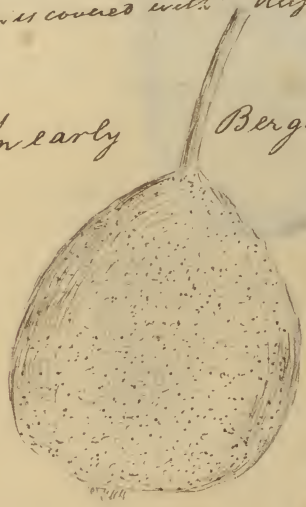
No 6

Early Bergamotte

2 inches long
1 3/4 in diameter

A small pear of remarkably dark green skin, which usually assumes a yellowish cast as it becomes ripe. The stalk is pretty long, the flesh remarkably rich and for an early pear juicy, of a yellow cast. The fruit is rather of a mean appearance, but it is certainly of a very superior quality. The tree seldom grows vigorously, is a great bearer, small leaves, which frequently fall and leave the limbs very naked, particularly in dry weather. This property appears to be the cause of this tree being less subject to the fire blight than any other fine pear in our Country. It is in perfection from the middle to the last of July. The shape is short and somewhat produced towards the stalk. The skin is covered with Russet spots mixed with the green.

An early Bergamot of the largest size



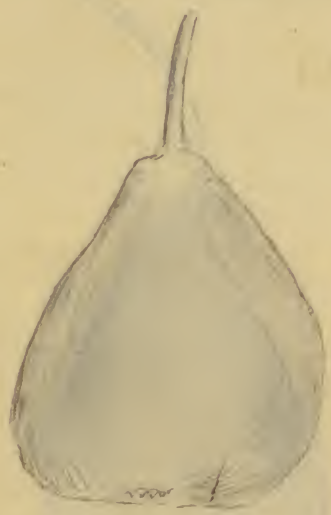
No 3 grafted 18 Cions on a large Pear tree on first walk in Strawberry bed April 2. 1828. Early Bergamots

No 7

Bell Pear (Princes)

1809
July 20
to
30th.

This is a small pear, ripens in the middle of July, of a very yellow color, dry flesh and little merit. It resembles Robinsons Early, the Candied Lemon & several other small early pears which have little merit or beauty. It is a great bearer, the growth is vigorous and the tree hardy. If gathered before it is too ripe it like all early pears is much improved and is much more juicy.



No. 8.

Summer Bon Chretien

This is a pretty large and very long Pear, about the size of a Midling Beurre. It has a long Curved Neck produced to a point when picked before it is ripe and kept in the house, it is a very juicy and melting Pear, with a good flavor, sweet, and ~~tolerably~~ sprightly. The tree is very vigorous in growth, large leaves which grow on straggling branches like the large Sugar Pear. Inperfection from the Middle to the end of July. The skin is a light green with small black dusky spots blended with a russet particularly towards the stalk. The Cheek towards the Sun has frequently a faint brownish red color, the stalk smooth and long.

This is by many persons called the Jargonelle It certainly is not the Summer Bon Chretien as delineated and described by L'Abbé Rozier.

No 9

Princes Early Bergamot

Mr Smith believes this to be the same as No 11 or Grasane Bergamot

N°10 Monsieur Jean

No 11

Crasanne Bergamotte
(of Prince N.Y.)

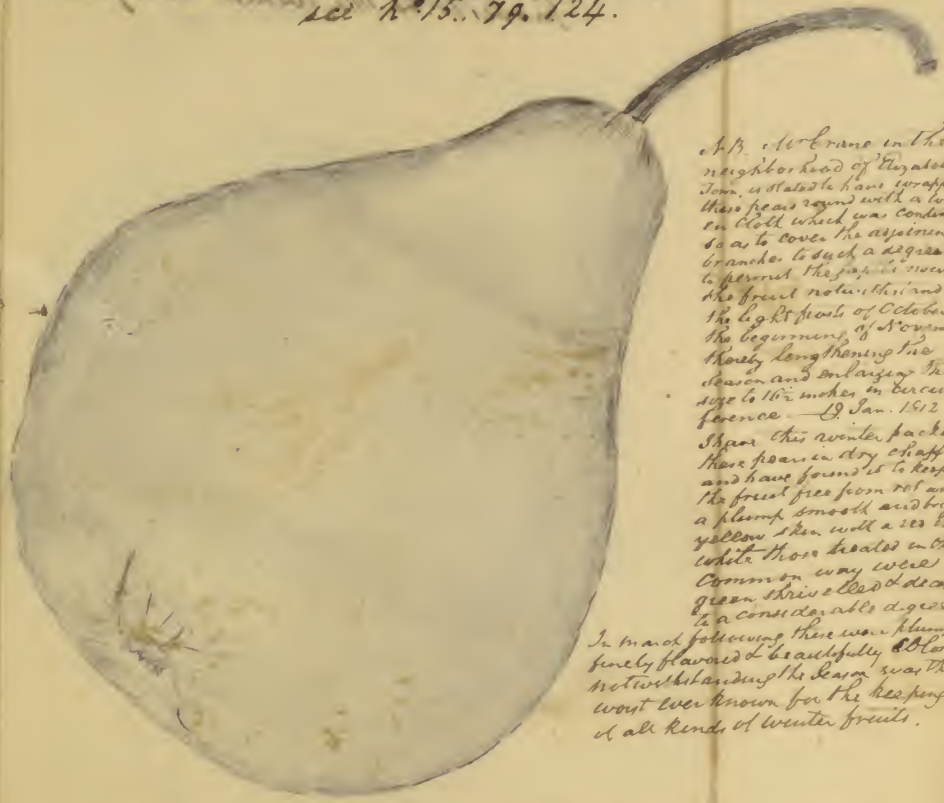
This is a round Pear of middling size, flat at the blossom end, growing smaller towards the stalk, at which end it is also flat, the stalk is very long and slender. The skin is yellow full of black spots, with some dark black clouds. The flesh is white and not very juicy, the taste pleasant but not high flavored. It is very inferior to the real Crasanne No 53. The Tree is remarkably subject to the blight. It may however be called a pretty good pear in the latter part of November, till which time it will keep.

No. 12

Boston (Pear)
G. Craft.

Pound (Pear)

Lee No. 15. 79. 124.



A.P. Morbrano in the neighborhood of Elizabeth Town, is stated to have wrapped these pears round with a wool en cloth which was continued so as to cover the assistant branches to such a degree as to permit the fruit to mature on the fruit not until and in the light frosts of October & the beginning of November, thereby lengthening the season and enlarging the size to 16 inches in circumference. — 19 Jan. 1812

Upon this winter packed these pears in dry chaff and have found it to keep the fruit free from rot with a plump smooth and bright yellow skin with a red cheek white those treated in the common way were green shriveled & decayed to a considerable degree. In March following these were plump finely flavored & beautifully colored notwithstanding the season was the worst ever known for the keeping of all kinds of winter fruits.

The Pound pear is one of the largest of our Winter Pears, sometimes measuring 4½ inches long & 3¾ inches thick, the shape is full and round at the blossom end, where the eye is planted in a deep hollow, and diminishing towards the stalk which is about ½ inches long and thick and strong, it swells considerably in the middle — The skin is green with black spots, partaking of a portion of Russet — Towards spring it grows yellow and sometimes exhibits a beautiful deep smooth red cheek — The taste when fully ripe is pleasant, but the great excellence of this pear is for stewing, which gives it a fine quince colored red ~~color~~ — It frequently weighs more than a pound. It keeps well through the winter — I had this pear from Prince as the winter Bon Chretien —

No 14 Colmar or Manna Pear
proves to be the winter Rousselet No 42

N°15 Large Winter Pear
or Pound pear. see N°13

No. 16 Doyennie'

1808
Sept. 1 This pear was given to me by Mr Barbarroux for the yellow Doyenné - It resembles it in size & shape but not in quality. It is a yellow fruit coarse flesh, pleasant taste but nothing of that fine delicate flavor and flesh which characterize the French Doyenné - I take it to be a natural fruit.

No 17 St Clair (same as No 55 the false Cuisse madame.)

1809
Aug 2. This is a pear of Midling size, The skin when ripe is of a dark green spotted with brown, the side next the sun is of a brown color, the flesh is pleasant and juicy, the flesh is remarkably coarse, the stalk long –

No 18

Paddington, or Easter Bergamotte

The Paddington or Easter Bergamot was brought from England by Wm Hamilton Esq of the Woodlands near Phila — It is a large pear of a green color turning yellow as it ripens, it is not unlike other Bergamots in shape — rather more produced towards the stalk which is inserted on one side, it has a number of small indistinct grey spots and black clouds on the skin — The flesh is

The tree is remarkably strong vigorous upright and handsome both in the Nursery and Garden

No 19 Hampden's or Summer Bergamotte

N°20 Seedless Pear (Coates's)

August Long-Green

22. Jersey Mammoth
@ the Pound pen No 13. 15. 79. 124

23 Early Chaumontel or Madeleine

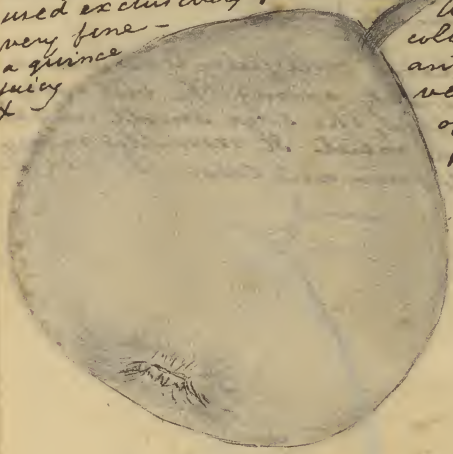
This name was given by Mr Wm Prince from its resemblance to the French Winter Pear of that name (in taste I presume, for it is very unlike in form and size, and I cannot trace much resemblance in quality) —

July 10. 1806
" 12. 1807
" 11. 1808
" 5. 1811

It is a remarkably fine juicy tender and high flavored pear, unquestionably among the best early pears. The color is a greenish yellow, the size small, and its appearance does not denote much merit. It resembles many of the common early pears in its form and color. It is in season in the early part of July.

Bloomfields Winter

.24 This is a medium sized green pear of a top shape and flat at the blossom end. The skin is green inclining when ripe to a yellow. The flesh is firm and very hard, being used exclusively for cooking for which it is very fine — when stewed the flesh assumes a quince color and becomes rich sugary juicy & and tender. It is a great bearer very hardy — highly deserving of cultivation as an excellent family fruit —



A correct drawing of the Seckel Pear —

25. Seckel Pear

This pear assumes a variety of sizes and forms according to the age situation and vigor of the tree & the strength of the soil. It differs much in the skin and color, when large the skin is rough with a dead olive green with a russet brown towards the sun. When small the skin is smooth, becomes yellow with a bright red cheek. It is frequently resembled in its appearance to stone or marble fruit (artificial) - The flavor of this fruit is very superior - by many it is esteemed as the finest fruit of our Country even superior to the Beurrée doréé - The flesh is melting juicy exquisitely flavored, not apt to rot, being in high order from the latter end of August till the beginning of November - It ought not to be picked till nearly ripe -

The tree of the Seckel pear is remarkably beautiful in its growth - The form is round, the leaves are green & beautiful, the branches short and thick, growth luxuriant in appearance but not very long - It strikes the eye of a stranger as the most ornamental pear tree in our gardens from the symmetry of its form and the brilliant green of its foliage. - It is less subject to the destructive blight which attacks our pear trees in summer than any other fine kind — It is fine when eat from the tree, and is not improved but in many instances acquires additional flavor by picking it before it is fully ripe —

26

Harvest - proves a late pear of no merit not cultivated,

Brown Beurre' or Beurrée grise

This is a very large juicy Pear of a very sprightly taste, the flesh is white and by some thought too acid – the skin is a green russet without any red – The shape is very irregular, but generally resembles that of the yellow Beurre', but from the difference of skin it has ~~[illegible]~~ in no other respect the same appearance – It generally ripens in September and lasts for several weeks. It is a very great bearer and its excellence varies much with the season.

28. Sheriff's Virgoulouse

This is one of the finest Winter Pears we have and by many good Judges preferred to the St Germaine. It is a pretty large Pear green with black clouds with the appearance of daubing, when ripe it turns to a yellow cast - The Stalk is full and fleshy and of very irregular form - The crown is inserted in a small hollow - The flesh is sprightly rich and juicy, and is in high perfection through the Winter.

Large Sugar (Pear)

[redacted] or Bon Chretien d'Eté Musqué

see L'Abbe Rozier No 91. Pp. 119. 112

ripens latter end of August

This is a large pear of very irregular form, smooth skin, and when ripe of a pale green inclining to yellow with very small dull black spots, and frequently black clouds and large spots scattered over the surface. The flesh is yellow, saccharine and waxy, of a fine odour and very rich taste. It is sometimes called the Jargonelle - but it appears to me superior to the description of that pear in the Books. It is of imported origin. I received the same pear from France under the name of the Muscat Robert though evidently incorrect. The skin frequently cracks into well figures. It ripens from the Middle to the end of August. From an examination I believe this to be the Bon Chretien d'Eté Musqué of the Abbe Rozier No 91. 8. Vol. pp. 112. 119.

1808 30
August 1
1809
Sept. 1. in perfection

Julienne (Summer Beurre)

Archidic de l'Ete [redacted]

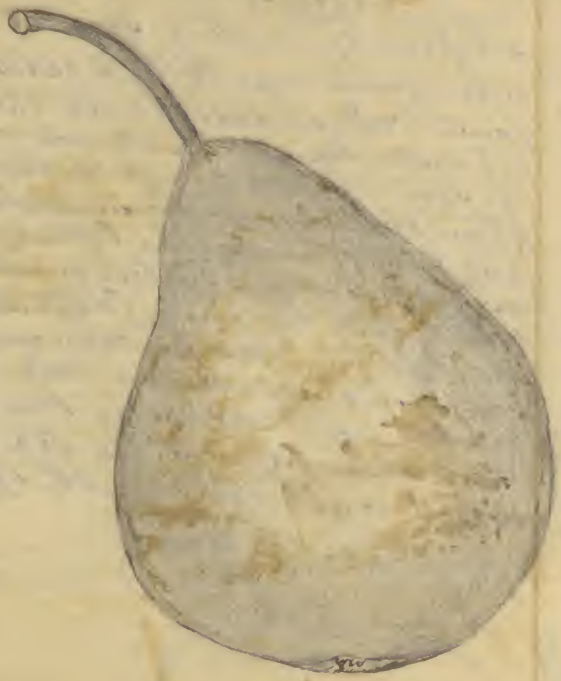
The color of this pear when fully ripe is a bright yellow: sometimes it has a blush towards the Sun. the size is midling, frequently small, the shape is round, but much larger towards the blossom end than towards the stalk which is short and delicate; the flesh is sprightly, rich and juicy when gathered before fully ripe, and matured in the house; it is really a fine fruit and worthy of the name I have given to it, "the Summer Beurre". It is a very fruitful tree, & produces fruit at an early age –

The tree is of singular growth – the branches growing very scattering, long dangling and curved, with large swellings or humps at the extremities, the wood of a lively yellowish brown color. It continues for several weeks in high perfection, and is among the finest of our Summer Pears. –

A Julienne of full size

This pear appears to be the same with the L'Abbe Rozier Ognonet, Archidue d'Ete' or Amirenat. See Bo. 8. vol. –

31 Livezy's Pear. (Pound Pear)



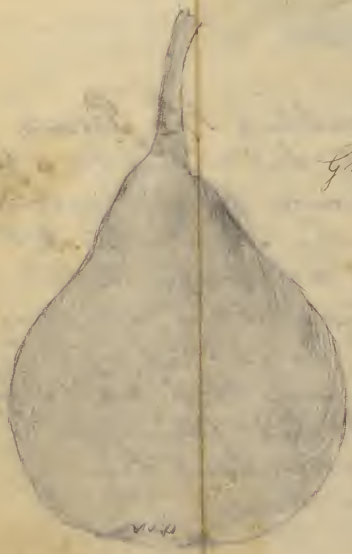
A large fruit very much resembling the Pound pear in appearance and quality, but rather less full and more produced - It is a winter fruit excellent for stewing, and keeps well, the skin is thick & tough with a red russet cheek when ripe the flesh is rich but very firm - the flavor when ripe towards the Spring well flavored, the size that of a large yellow Beurré, the stalk long and that end tapering to a point. — Cultivated in Philad^a County, & the name derived from a family resident there —

32

Green Catharine or Roussellet

1808
August 1

A pear of mediling size of a greenish yellow when fully ripe with a reddish brown or fawn colored cheek next the Sun with spots of a duller brown or feuillemorte color scattered over the skin - It is a rich firm flesh, rather breaking than melting of uncommonly coarse grain and full of juice - the taste is very sprightly and agreeable - The tree is very hardy grows a little like the Early Catharine and Rousselette de Rheim - an uncommonly great and uniform bearer and a very profitable fruit for market, as it will keep sound longer than most other pears, at the season of ripening which is all the month of August.



Green

Catharine

Musk or Spice (Pear) or true Rousselet de Rheims

See Rozier Vol. 8. p. 88.

see also Church's Catharine No. 91

See No. 70
91.
143

This fruit is small, pear shaped round at the head where the eye is pretty large, and placed even with the surface. The skin is green on the side of the shade, some parts become yellow as it ripens towards the sun it is of a red brown in some instances approaching to a lively red, spotted with grey in every part. The flesh is half breaking, fine, excellent. The juice has a peculiar flavor which procures for it the appellation of the musk or Spice Pear by which name it is generally known. The seeds are large and brown. It is in maturity the last of August and beginning of September. The tree is vigorous, putting out long shoots much like the Early Catharine. By many persons it is therefore called the Autumn Catharine. It does not produce fruit at an early age, but when it bears it is extremely fruitful.

The pear was imported from France, but had, previously been cultivated here as the Late Catharine.

Coopers Fall Pear

A large and vigorous growing Tree.
The fruit is very large with a pretty thick skin which grows yellow when ripe, dotted with many small indistinct black spots - The side next the Sun assumes a dark brownish red as it ripens - The flesh is coarse but tolerably juicy and well flavored - It is a valuable pear for baking ripening from the middle of August to the middle of September.

Earby Redside - Pear

336

36 Beurré du Roy
see Yellow Beurré No 1

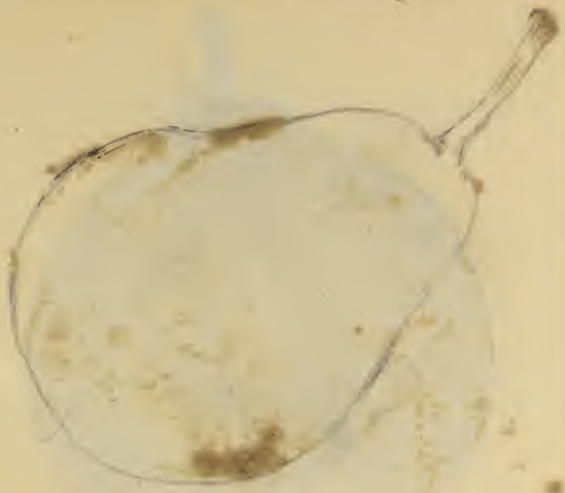
37 Windsor Pear
Bloomfields Early

Norris's Early Pear

July 23. 1810

The tree grows uncommonly vigorously with large and strong shoots, the fruit when ripe is of a rich yellow color with brilliant red cheeks the flavor pleasant if picked before it is too ripe - The uncommon beauty of the pear renders it suitable for a Market fruit it ripens in the latter end of July.

Browns [redacted] – Pear.



A pear of a medling size, long and produced towards the stalk which is long. The Skin yellow, with some Blush towards the Sun – The flesh well flavored and melting – It may be called a pleasant fruit – ripens in august and September – from Samuel Cole.

40

Bensells Winter

This pear derives its name from Doctor Bensell of Germantown Penna. It is a large pear almost round, being a little produced at the stalk end with a little flatness at the blossom end, where the eye is sunk in a hollow not very deep. The stalk is fleshy and of a green color, about three fourths of an inch in length. The skin a yellowish green, with black clouds. The flesh white, breaking & pleasant, and ripens about midwinter being in perfection in December and January.

41 Large Bell Pear. D Smith Senr

42 ([redacted]) Winter Russelet

L'Abbé Rozier
n°31. p. 88. Vol. 8.

The fruit is small and of a pyramidal form, the Eye is even with the Surface, The Skin is of a lively yellow mixed with Russet, The flesh is half breakin, tolerably juicy and sprightly in its taste. In season from January to March – I think is a pear of very inferior quality, too small for baking and not pleasant at any time for the Table.

43 (Davis's Early) 343

44

Norris's late Pear

Norris's late Pear is a large fruit, the shape somewhat like a top, flat at the blossom end and produced gradually to a point at the foot stalk - The skin when ripe is yellow, not very smooth with small russet clouds and spots. If kept till November and December it is a mild pleasant fruit but does not possess any high degree of flavor. The tree is strong hardy and vigorous attains considerable size, is a certain & great bearer -

45 Harrisons large Fall

see page 538

This and Prince, Swans Egg N°78 are the same -

It is a very large Pear greenish yellow, dotted with yellow, flat at the blossom end which is much hollowed, long stalk, fleshy at the Root - flesh coarse, without much flavor - not good for the table ripens in September - recd from East Jersey by the hands of Governor Bloomfield who praised it as a fine stewing or baking Pear

47 Holland Pear (No 1)

Holland Table (n° 3)
Green

This is a pear rather above the medling size, of very irregular shape, and of a green color with a number of indistinct spots and small russet clouds scattered over it. The flesh is remarkably juicy, melting and luscious very fine and much admired with very little yellow. It certainly ranks among our finest pears of the season, September and October. It was imported as I am informed by the late Mr William Clifton of Philad.a from Holland. – The tree is very vigorous and very fruitful.

50 Early Catharine or Roussellet hatif.

A remarkably fine rich waxy & luscious pear, a long curved neck like a Calabash, the skin on one side yellow, and on the other a rich brownish red with a considerable portion of the Russet. This tree frequently grows to a large size before it produces fruit, then it becomes very fruitful. The limbs droop like a Willow, with the weight of fruit. The tree is very free from the Blight and in general very hardy and vigorous in its growth. It is a general favorite, and very profitable fruit. It should always be left to ripen on the tree. It is in greatest perfection when ~~it falls~~ shakes from the tree. ripens in the beginning of July.

dark very long, the

French Pear No 1

.352 52 Orange Musquée

see n° 107

Crassanae Bergamotte

1808
Sept. 3. This is a very vigorous growing tree, producing a large quantity of wood. The leaves are large, very little indented and in some degree curved underneath. It is called the flat Butter Pear in England. It is a middle sized fruit, hollow at the Crown like an Apple, the stalk long and crooked, the skin rough of a greenish yellow, with a russet coat and full of small black spots. The flesh is buttery, tender and full of red sugary juice. It ripens with the Beurre Diel and other fine pears among which it holds the highest rank. In England it ripens the beginning of November, but several weeks earlier in America. e.g. N. Jersey

1810 This Season the Crasanes proves as in England to be a late Fall pear. I did not gather them till I was fearful of Injury from frost, after gathering my Winter Apples. The first I eat tolerably ripe was on the 15th November. The day on which I ate last of my Beurre's.

54 Coles Pear

Cuisse Madame

(see No 202.) for the true Cuisse Madame
imported from France as the fen or d'Ile F. 68
see also the Pl. Plan No. 17. same as No 55 - for a drawing

56

Rhododendron
St Michaels Pear

57 Autumn Bergamotte

This is rather a small pear very flat at the blossom end and demenishes gradually towards the stalk where it is also flat; the skin is green with black cloudy spots, it grows lighter as it ripens but does not become yellow. The flesh is white juicy and spreatly, It is a very great bearer. It is in season the whole month of September.

58 Cape May Winter or Townsend pear.

The Cape May, Townsend, or Winter Bergamot Pear was as I am informed brought from England by the early settlers of that County. It is a midling size round pear flat at both extremities and of a Bergamot shape. The Skin when ripe is yellow with a number of small black spots and clouds of dark brown and black of an Iron color. The flesh is pleasant and sprightly though not very juicy. It is a great bearer, ripens in November and December.

Griffiths Summer or Coles Pear

A large showy Pear, a yellow skin with clouds of black and a bright red cheek next the sun. The flesh is juicy, but coarse, and well flavored - It is a good pear - but comes at a Season when pears of a very superior quality abound - It ripens from the 20th Aug. to the middle of September. The form is round a little irregular, and flattest at the blossom end - The stalk long and pretty thick.

60 Red Bergamotte

This is a large size for a Bergamotte, very flat, with a long stalk, the flesh is coarse and tender, of a pleasant sprightly taste, the skin yellow and when ripe the cheek next the sun a deep and lively red, the trees are not fruitful until they attain a large size, the fruit ripens about the beginning of August (The red cheek is dotted with small russet spots.)

Orange Bergamotte

The size of this Pear is rather large, flat at the blossom end and produced to a point towards the stalk which is not very long, but very strong, the skin is of a remarkably bright yellow covered almost entirely with a strong reddish russet, particularly on the side next the Sun. The flesh is very coarse and consideratly acid. It is more proper for baking than eating. It ripens in September. – The above is a description of an Orange Pear on an Apple Stock – I am informed they are very superior on Pear Stocks. –

362 62 Brown Beurré (Robinsons)

Early Bell or Long stem

The tree is remarkably strong, the growth vigorous the leaves large. The fruit [illegible] and of a pyreform shape the blossom end round, crown large and almost even with the surface. The color when ripe yellow, the taste pleasant and when pulled before it is fully ripe much better than when allowed to ripen on the tree. It is in season in the middle of July. a great bearer and hardy tree

364

64

Early Pear

August Pear.

66 Rhode Island Pear

1808
September

A very large round Pear, a long strong foot stalk, coarse flesh and pleasant taste, without any remarkable flavor. The skin is yellow, with little black cloudy spots. It is a handsome showy fruit, and from its appearance would be a valuable market fruit.

Denton Pear

July 24 1808
July 2. 1808

It is large and handsome, pear yellow skin, the cheek next the Sun of a brilliant red, when not too ripe it is a pleasant fruit, but it cannot be called a fine one. It is in shape like a large Bergamotte, a little produced towards the Stalk, which is short and fleshy, ripe from the Middle to the end of July. – The tree of a large and vigorous growth and very productive. – The eye is sunk in a deep cavity.

1809 This year they were not in perfection before the 20th of August

68 Madeleine or Green Chiffel

July 8. 1808. This is a very early pear, juicy, melting sweet and sprightly, colour when ripe a pale green, flesh white, size about midling - for an early fruit it may be considered as a very good one, and probably the best of the season. The stalk is remarkably long & slender.

Bellissime d'Été ou Supreme

The tree is vigorous. The fruit small, the head round the Eye large, and even with the surface, the end towards the stalk is diminished to a point. The stalk long. The skin is smooth & shining towards the Sun a brilliant red, with small spots among the yellow which is the color of the shady side changing gradually, with occasional streaks of light red towards the stalk. The taste is pleasant & if picked before fully ripe is a pretty good pear. ripens about the middle of July. It is an uncommon beautiful fruit, as may be inferred from its name. It grows sometimes in Clusters of four & six.

370

70

Roussellet de Rheims
see Musk No. 38. & 143 - & 91

Orange Rouge

72 Broca's Bergamotte

Sept. 5. 1804.

A very fine rich juicy and melting pear but slightly a round Bergamot shape something less towards the stalk than the blossom end — the skin is rough, size pretty large — the finest of the Bergamotte tribe which I have tasted. Ripe in August & September. This pear Mr Elias Dayton says is esteemed the finest pear in East Jersey. In perfection about the middle of September

73 Elizabeth Town Vergoulouse
or Rousselletta
This is our yellow Beurré.

74 Franklin Park winter No 1

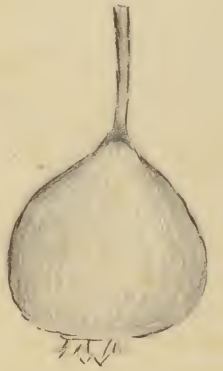
Franklin Park Winter No 2.

76

Primitive or Petit Muscat

July 7. 1804
July 1. 1805
July 8. 1806
July 12. 1809

This is the smallest pear in size and one of the earliest in Season. It is not larger than a Crab apple or common hedge Pear. the flavor is pleasant when not too ripe; the skin yellow, sometimes a small brownish red cast on the cheek next the Sun. It grows like a Catherine, very long and straggling limbs. very vegorous growth, it of course does not bear till the tree is pretty large, it then bears profusely. It is hardy as it respects the blight from which its free beyond most vegorous growing Pear trees — on free Stocks it ripens about the 10th July, but earlier on the Apple or Quince Stock.



Russellet of Prince

1808
September

This tree is extremely vigorous, grows upright with large shoots. The pear is large green inclining to yellow as it ripens, the stalk is very strong and long, the flesh is well flavored and tolerably juicy, coarse grained — It does not however appear to be the Rousellet of Miller or L'Abbe Rozier. It ripens through the whole of September

78 Swan's Egg

Octo. 1. 1807.

The size is about that of a Golden or yellow Beurré, stalk long, taste sweet flesh coarse and tender but not very juicy, a pleasant flavor, the skin a greenish yellow when ripe with black spots resembling stains — I do not think this the Swans Egg as described in the Books — Ripe in the latter part of September. —

79 Winter Bon Chretien

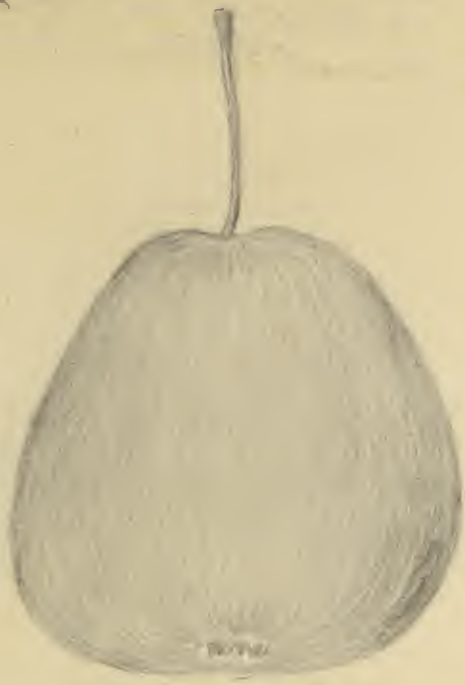
Pound Pear. No 13. 16.

80. Candied Lemon

July 9. 1806
July 20. 1807

This is a small pear, yellow with a small Blush, size that of an early Catharine, pleasant taste, but not very juicy or high flavored

Holland Bergamotte



This is the Pear called the Holland Bergamot but incorrectly by Prince, but agrees more nearly with the Orange Bergamot from Wilmington, and resembles the Bergamotte d'Automne of the Abbé Rozier p. 87. The above is a drawing of one of the largest size. The fruit has the appearance and color of the yellow Beurrée, The skin is yellow, with a good deal of a Russet and many spots of the same. The flesh is tender and tolerable juicy with a pleasant sprightly acid taste, and good flavor.

82 Croulsillats Pear No 1 is the French ~~[illegible]~~ No 823 in 177 in the nursery — I believe the real Muscat Allemand —

Royal Winter

This is the same as the Paddington N°18.

84 Princes Vergaloux

(Beurrée dorée, or Yellow Beurrée)

Early Sugar (Landreth's)

386 86 Well's Winter

87

Watsons Fall Pear

387

This is a pretty large round yellow Pear, resembling Bensells winter - It keeps pretty late in the Season - It a pleasant fruit, for the Season -

Gros Blanquet Rond.
N°14. of L'Abbé Rozier

This a round pear of middling size, flat at the blossom end which is inserted in a deep hollow, stalk end very fleshy - Stalk large & about an inch long - Skin yellow flesh coarse, breaking & pleasant, without much flavor - Mr Barbarrour cultivated it as the true Blanquet, it resembles that pear in its appearance, but I doubt its identity - ripens in August - Original tree grows in John Hows Garden South end of High Street Burlington

Pearsons Early Harvest

390

90 Large Rouſelet

91 Churchs Early Catharine 39½

see Musk 33 Roupellet de Rheims 70 -

92

1809
August 15

Chirch's August Bergamot

This is a midling sized round Pear of a light green color spotted with small dark specks and some clouds of the same color. The flesh is rather coarse but tender, It does not possess much flavor, but is tolerably pleasant. It is a great bearer and ripens about the middle of August. The tree is vigorous in its growth.

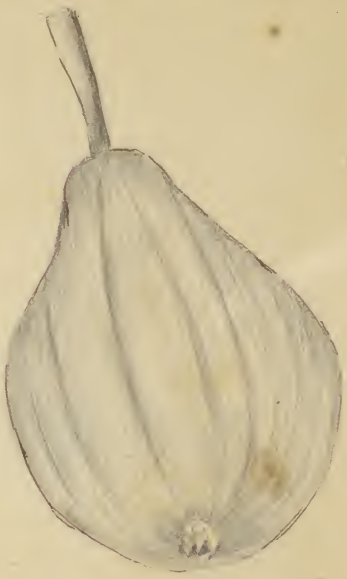
93 Burds Brown Beurre 893

394

August Bergamotte (Bloomfields)

95 Beurre Gris (Coussillats)

96 Culottes de Suisse or Verte longue Panachèe, or Striped long Green.

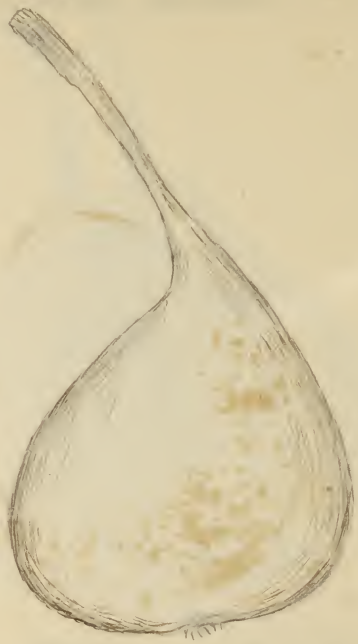


This is supposed to be a variety of the Mouille Bouche or long green. The tree resembles the Long-green and the fruit is in form and flavor very like to it. The skin striped lengthways with yellow and green, and spotted with brown or dark green, some times the rays of green are lightly shaded with red on the side towards the sun. The tree is a great bearer. The fruit is pretty large, long and pyriform in shape, diminishing towards the stalk. The stalk is not long. The flesh is melting fine and delicate white and without much core, the juice is abundant, sweet and sugary with an agreeable smell, the seeds are long and black, ripens in the latter part of September.

Verte longue or Mouille Bouche
Long Green. (vid Lent St Germaine) No 123

The Verte longue or Long Green is rather less than the Middle size of pears. The skin is always green when ripe and never partakes in any degree of red; The flesh is singularly melting and juicy and possesses a species of vinosity or spicy taste that is not universally admired. It is however ranked among the finest French pears. It is in taste very similar, and hardly to be distinguished from the Verte longue Panachée or Allotter de Suisse. It ripens in the latter part of September and beginning of October —

98 East Jersey Long Stem



A strong and vigorous growing tree. The fruit of a middling size, a greenish yellow skin with faint black spots of an indy tinct appearance and smooth, the stalk long green and fleshy with little woody fibre, The flesh white insipid and without flavor.

99 East Jersey Bell

400

100 Vandeerens Pear

101

402 102 Crousillats Pear No 2

103 Mouille Bouche / Crouf sellat &c 403
same as 97

104 Consullats n° 3.

Croissillats n°4

Grosse Poire d' Eté –
Orange Musquée
see No. 52

108 Grey Sugar

1809 August 15

This is a very pleasant rich melting and juicy pear of a rich yellowish brown towards the Sun, and of a lively green on the other side, spotted throughout with small dark spots of brown, the skin smooth, stalk long. The size about midling. I think it may be called a fine pear and among the very best of the season. It ripens about the middle of August.

Vine Pear

1808
Aug. 15

A midling sized Pear, when ripe it is of greenish yellow color with small black spots in point. The flesh is sprightly and tolerably juicy with a small portion of astringency. It is productive at an early age and is a good bearer. The stalk remarkably long and thin. – (from D. Landreth) Ripens about the middle of August.

110 Russellet (Sandrotts)
(Musk)

Cinnamon Pear +

Good Texmin

1141 Virgoulouse (Landreth)

Aug. 15. 1810 A Pear of moderate size color green with numerous black spots particularly towards the blossom end which has no hollow but the crown rather projects — Stalk long, curved and fleshy — Skin rough flesh ~~ofra~~ white with a cast of green — has very much of the appearance of the Grey Sugar N° 168 — Ripens about the Middle of August. a pleasant juicy and well flavored pear, but not particularly worthy of cultivation —

116 White Lady

117 Early Beurré du Roy

A pear of small size, thick skin an oblong form, pear shaped, diminishing towards the Point or Stalk which is very long, the skin a dull green blended with a dull streaked red the flesh is coarse, tolerably juicy and pleasant, but without much flavor, ripens in the beginning of August,

418

118 Summer Bon Chretien

Born Aug. 11. 1818 – in Fruit Garden near
Corner of Hurling Lot & B. Whatons Lot

110 Summer Bergamotte 419
is the Early Belle. No 83.

120 Lemon Bergamotte

Poire d'Auch

122 Fall Seedling

The Fall seedling was brought from Elizabeth Town N.J. The size is about that of the Yellow Beurré - The skin is a bright yellow with very small brown spots - The flesh is juicy, sweet, large grained and when ripe tender, the stalk is short and fleshy about the base, the Eye sunk - The tree is vigorous hardy and fruitful - It may be considered as a valuable fall fruit - It ripens in October.

123 Lent St Germain
same as the Mouille Bouche verte Longe or
Long Green No. 97.

124 Cordelier

same as No. 13. 15. 79. 22.

Delicate

1808 August 8. Sept. 4. 1809

A yellow fruit of the size of a large musk or tate Catharine of a dull yellow with faint black clouds scattered over the skin. The end towards the stalk is pointed like a top. The taste is uncommonly mild, approaching to insipid, the flesh is white, delicate and fine grained. When ripe it has not much juice or flavor. It ripens from the beginning of August to the beginning of September.

Medling size

126 Windsor

The same as the Skinless No 5

127 ~~Bourdon Hougue~~ Aurate

L'Echafserie
Pour d'ange

430

130

F. 4.

February?

Epine Rose, or Rose Pear (of Winter.)

This Pear came from France under the name of the Epine Rose n° 57 of Abbé Rozier which ripens in the beginning of August.

It is a beautiful Pear of a bright yellow with some small clear black spots, a lively blush on the side next the Sun, it ripens in February, is a pleasant well flavored fruit, white flesh, firm though juicy, and might with propriety be called the Winter Rose, It is a very handsome and estimable fruit.
It is of the size of the Orange d'Hyeres Pl. IV Page 87. Ab. Roz.

Salviati

Verte longue.

Culotter de Suisse

~~Rapport de Bordeaux~~

134 Rousselet de Rheims . . .

Cassolette

F. 10. 33

L'Echaßerie

This pear was imported from France under the name of L'Echaperee, it appears hardly long enough in its form otherwise agrees with the description of that fruit in L'Abbé Rozier vol 8 105 No 66. It is a middling sized or rather small fruit stalk long - skin rough yellow when ripe with small russet points and clouds - ~~the flesh~~ is thick and firm - the flesh white, rich, melting, juicy and high flavored - it is an excellent pear and keeps well, is in season in December and January -

Merveille d'Hiver or Wonder of Winter

This Pear is very irregular in its form and size. It is a dull green with some russet spots mixed with black clouds, the skin is remarkably thick and firm the stalk long, not less than an inch, the flesh white rich juicy melting and singularly luscious equal to any Pear of the Season - The appearance is not by any means handsome - It is in no degree more singular than its eye, which is very deep and very small having little or no appearance of the crown - It is in perfection in December.

438

138

L'Echafferie

440 140 Royal Beurré

Beurré d'Angleterre -

442 142 Doyenné or yellow Beurré
Pa No 1

Rousselet de Rheims.
voir n° 33 & n° 76 & 91

443

444

144 Culotter de Suisse

Winter Rose

446

146 merveille d'Ayver (fee 137)

147 1. Winter Rose
, Amire Joamet

448

148

~~Pastorale~~
Merveille d'Hyver

149 L'Echafserie 449

138
151

450 150 1. St Germaine

452 152 Bezy de Caisson

153 Doyenné gris. 453

454

154

Epine d'Hyver

The size is rather above the middling. The skin is smooth, green inclining to yellow as it ripens. The flesh is rich melting and very tender of an agreeable flavor, the stalk is large, long and fleshy. It ripens in November and will keep sometime till January.
(Drawing from a tree of Mr Benoist) Nov. 21. 1815)

1815

L'Echafserie

456

156.

~~Beurrée~~ Ambrette

Beurrée

458

158 Angelique de Bourdeaux

Champs riches d'Italie

160 Tresor d'Amour

~~Cove d'Ange~~ Hatveau

462 162 Culottes de Suisse

163 ~~Orange d'Hyver~~ - Crasane Bergamot 463

164 Fine Winter Pear

165

F 49

L.A.R. No. 107

~~Naples Pear or~~

~~Poire de Naples~~

Bequesne

L.A. Rox.
ved Marquise No 93
Bon Chr. d'Espagne 89
Ang. d'Hyver — 77
Poire a Colart — 70
Martin Sire — 30

Bequesne

The ~~Poire de Naples, or Naples Pear~~ is a large and long Pear, when of full size from 3½ to 4 inches in length by 3 inches thick - The blossom end flat, the crown sunk into a hollow, not very deep - the width gradually decreases here to a point at the stalk, which is one side and more than an inch long - the skin is of a greenish yellow, full of russet dots and some clouds of the same color, particularly round the blossom end. The flesh is firm and keeps well through the winter. The appearance of this Pear is not unlike a very large St Germaine. It is not a good table fruit, but bakes remarkably well -

466 Gros Bonjoletin d'Été

Muscat Allemande

467

This is the real Muscat Allemande as described by the Abbé Rozier Vol. 8. page 107. N°72. The fruit is large, of an irregular surface, wide at the blossom end which is flat with a very small not very deeply sunken, the stalk is long and very strong and firm. The skin is green with black clouds and rough. The flesh is red yellow buttery and of a fine slightly flavor. It keeps well through the winter and is altogether the finest winter pear I have eat. It is the same as has been called erroneously the Winter Bon Chretien N°177. which see.

168 Imperiale à feuilles de Chene

F 52 Same as Amiré Soamet T. 21 no 232. p. 532

1810 July 26. The pear imported under the above name differs widely from the true Oak leaved pear – It is a small pear ripening in the latter part of July of a round form a little produced at the Stalk, skin a yellow green with no red taste sprightly but [redacted] not much flavor – without sufficient merit for cultivation –

☞ I believe the true Imperiale à feuilles de Chene is the French pear No 199. F 88. see p. 499.

Aurate.

July 31. 1806
Aug. 5. 1807
July 30. 1808

This pear in form and size agrees with the description in L'Abbe' Rozier Vol. 8. p. 78 No. 6. It is a small fruit of a pale dull green color, high flavored juicy & luscious, equal to any pear of the Season, imported from France May 1805. Fx. 56. well worthy of cultivation. – It is a very fruitful tree. It is certainly superior to the pear described in the Books under this name although in form size and Season it agrees with it. The skin is of a pale green inclining to yellow when ripe is rather rough with some blotches of Russet.

201
175
127
150

472

172. Bon Chrétien d'Été musqué

173 - Merveille d'Hyver 473

474

174.

~~Hativeau~~. ~~Poire d'ange~~

Hativeau (true name)

191.
179.
181.
176
128.

The fruit is very small, of the figure of a top the eye is very flat, projecting very little, though there is very little hollow round it. The skin is very smooth of a clear yellow every where, the flesh is a little yellow half buttery, pretty coarse, leaving pulp in the mouth, It becomes dry when too ripe - the juice has not much flavor, though somewhat spicy. Ripens the latter end of July. See poire d'ange 191 - pa 491.

476 176

James as 191. 179. 161 - and is the
Hativeau
rejs July 7. 1812

F.62

Muscat allemand

This was imported under the name of the Salina Summer Pear & turns out to be an exquisite Winter Pear, called by Muscat allemand represented in L'Abbé Rozier Vol. 8 pa. 107 – No 72

Hand 31.1810 Grafted stock a g. tree in my Home Garden Scions

It is an uncommonly rich melting juicy high flavored fruit, pretty large size, skin rough green with black spots – but turns yellow when fully ripe

(Col. Thomas Forrest of Germantown calls this the Winter Bon Chretien. He examined it while growing in my Garden – he is certainly mistaken.)

The Gardiner of General Moreau also calls it the true Bon Chretien d'Hyver. Aug. 29. 1809.

The flesh is very firm and of a rich yellow color equal in merit to almost any of the fine Winter Pears. It is a great bearer, keeps well, and in perfection in January? – The stalk is uncommonly long. It is marked by one great peculiarity. The rot-knob of the bottom end or the which has no flower leaf when the Pear is full grown. It should like other French Winter Pears be kept covered from the air by Paper or Straw & preserve it in fresh perfection –

179 Merveille d'Hyver 479

~~Poire d'Ange~~ - 1 tree T. 65 - n° 179.
Hatiweau

480 180 L'Echaperie

Beurrée

482

182

No 69. F

Colmar Pear

This pear was imported from France as a Summer Pear, but resembles very much the Colmar - It is a green pear of rather larger than middle size The flesh is firm & well flavored, it keeps well and is in perfection in January. This Pear when kept from the air, so as to prevent its wilting will be a very fine melting fruit.

Winter Pear

183

484

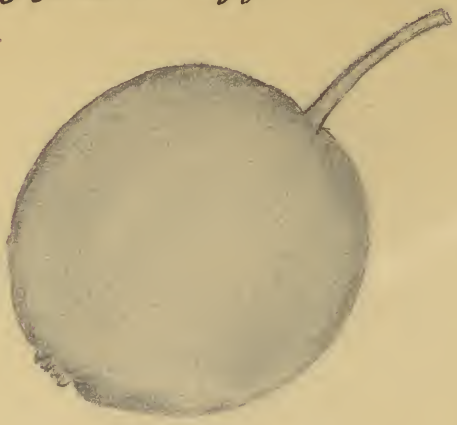
134 1 Naples Pear
1 Winter Rose

185 Jeu 07 de Septembre
(1 St Germain)

485

~~Swans Egg~~ (J. Clifford,)

Swans Egg



This pear was sent to me by Mr John Clifford as approaching nearer than any other in his collection to the Poire d'Aust. If however Forsyth's description is at all correct (and it is the only one we have of the fruit) Mr C. must be in an error for Forsyth says it resembles the Calmar, but rather fuller in the neck. Now the Calmar according to the Abbé Rozier is much produced in the neck, see p. 482. - (Mr Clifford's pear is now ripe Nov. 12. 1816) This season is remarkable for premature ripeness of most pears - arising probably from the very uncommon drought which has prevailed throughout our country. - The flesh is rich, tender juicy sweet and delicately flavored - It very much resembles the ~~Swans Egg~~ as described in Forsyth ~~& Abbé Rozier Art. Poire, plate 3e partie, but the same is different~~ - The skin is smooth, green with a slight shade of brown the stalk long, the form ~~somewhat~~ oblong diminishing from the centre towards the blossom end - The crown and stalk are without hollows at either end - Ripens in November

188 Bezy d'Beri - (correct)

1917 ~~Poire d'Orge~~ - see Hativeau 174-
F. 79

F. 65 — 179 Nursery
F. 59 — 174 Do. Hativeau
F. 43 161

A small pear of a pear shape smooth skin light yellow color pleasant taste, not liable to become mealy, blossom or eye almost even with the surface and large for the size of the fruit, flesh very delicate half breaking and white, ripens the end of July and beginning of August, short stalk.
Resembles the Hativeau [F. 59. 174]

492

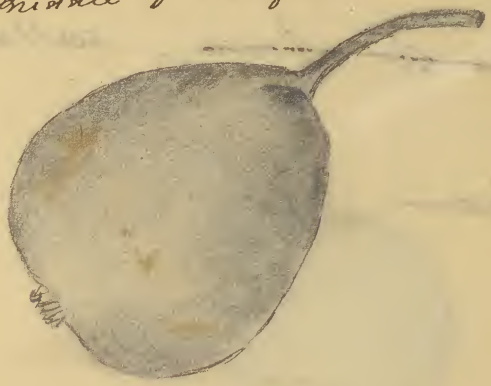
192

1 Grise Bonne

A pear of moderate size flat at the blossom end which is nearly even with the surface. Skin green with black spots, stalk about an inch and a half to an inch long, planted rather obliquely. Skin rough - - Taste sprightly, flesh juicy & a large grain - Ripens in the beginning to the middle of August. —

F 80

A Rozier 114-



1. Winter Rose

193
F 82

1 Naples
1 Poire d'auch

~~Poire d'Auch~~ 493

Imperiale à feuilles de Chene or Oak leaved pear
see p. 199. F 88.

This is a tree of very singular growth - the leaves have uniformly a curled appearance - The fruit is of a medium size or rather less the skin of a pale green color - the flesh fine - without much flavor and not very juicy - though when ripe the taste is pleasant. It keeps through the winter very well - It was imported under the name of the Poire d'Auch d'hiver from Bourdeaux - I do not think it as yet much worthy of cultivation —

494 194 Bequesne – (very fine) ...

Winter Rose a Danville

197

E 88.

~~Poire d'Auch~~ Imperiale à feuilles de chene
Oak leaved Pear

The Tree grows strong and vigorous, the leaves are crimped resembling the Oak leaved Pear or Imperiale à feuilles de Chene of France described by l'Abbé Rozier p. 122. Vol 8. No 98. plate p. 97. It is a green pear of Midling Size the head round the eye small and placed in a small cavity. The Stalk end diminishes gradually to a Point, apt to wrinkle as it ripens which is late in the Spring. The quality pleasant but not very fine. No 82 T. or No 193. called the Vitrier in the same -

200

Palma Christi & Mole

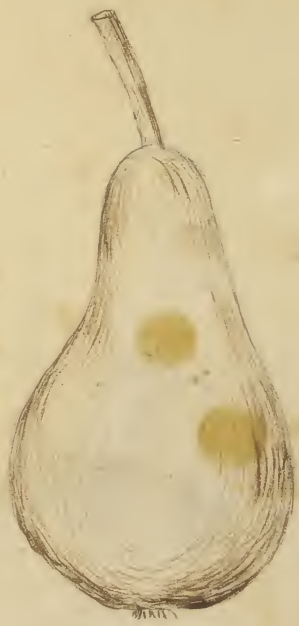
Dr Muse of Dorchester Maryland has discovered that the Palma Christi which has been said to annoy & even exterminate the Mole is extremely attractive to that animal which delights to operate on the roots containing it, and to feed on it in all the stages of its growth. American Farmer Vol 8. p

Aurate

F. 68.

The Cuisse Madame

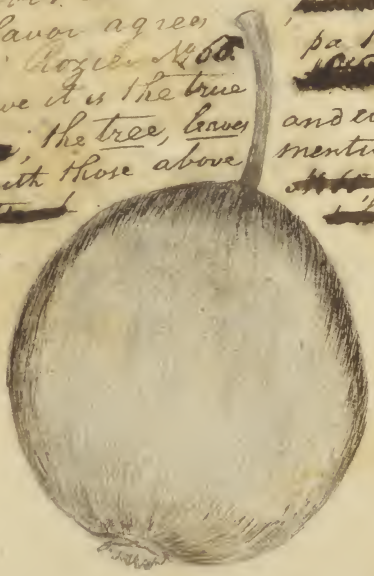
This pear imported under the name of the Bon Ord' Été is precisely the shape and size of the Cuisse Madame as described page 80. of Vol. 8. of L'Abbé Rozier. It is a green pear when ripe, of a remarkably rich waxy flesh, tasting much like our finest large Sugar Pears. It ripens about the Middle of September



293 Ambrette or Tilton Pear

This is a small, pear nearly round but longer than it is wide. The color when ripe is green. The skin rough, with small russet spots and some black clouds. There is no hollow at the insertion of the stalk which is long, exceeding an Inch in length sometimes an inch and a quarter. The Eye is almost even with the surface of the fruit. I believe it to be an imported pear. It came from Samuel Cole. The flesh is juicy and luscious, very high flavored and melting and equal to any pear of the season. It ripens about the beginning of December. This pear in time of ripening shows exactly color and flavor agree with the [illegible] of L'Abbé Rozier 1806 pa 105 Vol 8. I am inclined to believe it is the true Ambrette. [illegible] the tree, leaves and every other description answering with those above mentioned. [illegible]

Ambrette



April 11. 1812

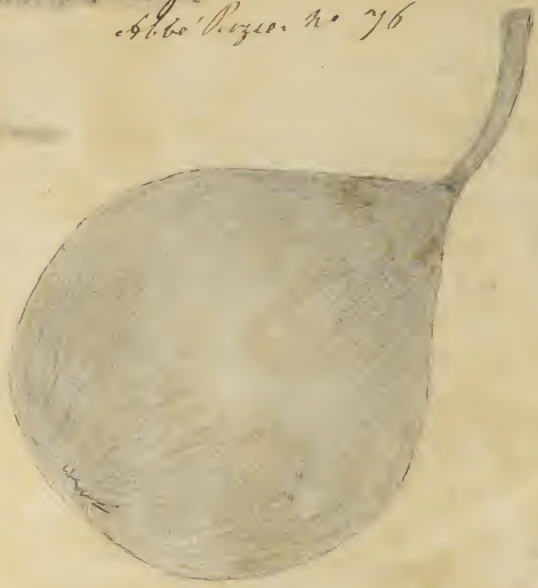
W.C. Garden { Grafted 4 on Cuisse madame 3 on Bell by Seahouse, 4 on Delicate by Temple 4 on Winter Rousselet 4 on do. bold near Wood St & 2 on Dsmall Bole } 19

DS. D. D. a number on 2 Bell Pears leading from gate to Asparagus Bed makes T. 12/31

20 Angleterre or Beurrée d'Angleterre

Abbé Rozier. n° 76

W. n° 1



Sep. 27.

This pears is about the middling size the stalk short and that end very much pointed - The whole skin is of a grey yellow with spots or clouds of red - The flesh is tender, half buttery and melting. Apt to rot soon - The juice is abundant and pleasant - It is [redacted] September - but would be admired at another season - but coming at the same time [redacted] the Beurré Seckle Crasane &c: it is less valuable -

Catillac

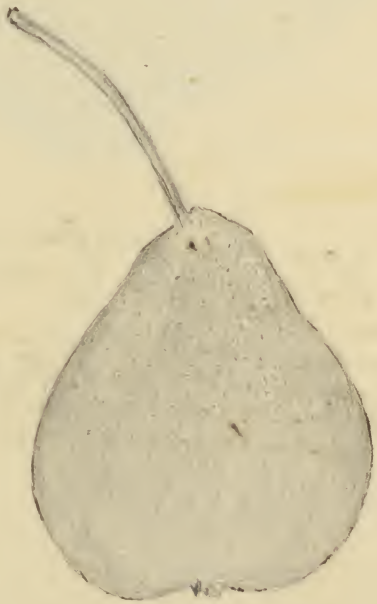
Colmar

W. 4

1809
Sept. 1.

Gros. Rousselet or Roi d'Été
(Great Rousselet or King of Summer)

A pear of middling size, flat at the blossom end and pointed at the other, the stalk long and brown, the skin is brown towards the sun with numerous little Russet spots, on the other side is a pretty dark green with a mixture of Russet, the whole surface rough - the eye is sunk in a hollow, and the point at the stalk is sometimes a little crooked or twisted. The juice is well tasted, a little musky and skrightly the flesh rather coarse, half breaking and juicy, it ripens about the end of August or beginning of September.



Royal d'Hyver

This very large and fine Pear appears to be the true Royal d'Hyver as described by the Abbé Rozier, vol. 8. p. 8. It has a rough green skin, of a color blended with clouds or blotches of black - growing more yellow as it ripens - The blossom end flat and wide, the eye very small - diminishing to a point at the stalk, which is large and long. The flesh is rich

Martin Sec

Virgoulouse

211 Milners Favorite or Cuffie pear. 511

from four lanes end Bucks County Penna

212. Taunton Squash. (Perry pear)

I. No. 1

Besberry (Berry).

E.2.

Alduira (Perry)

Barland (Perry)

Duke of York

2 17

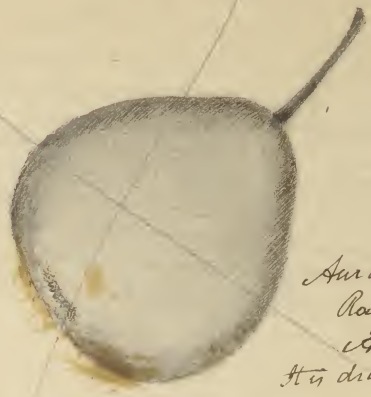
E 6

Virgoulouse

This Pear was imported from London and exactly resembles those I obtained through Mr Dupont of Wilmington from St Cloud. The fruit is large resembling the Beurré in form and size, of a handsome form, the eye is small & not deep, the stalk is rather long and sometime fleshy, planted somewhat obliquely. The skin is smooth, frequently dotted with little red spots. It is first green, then inclines, when ripening to yellow. The flesh is rich, yellow melting and full of a very superior flavor, the juice is sugary and highly. It ripens in November and December, and is certainly one of the finest winter fruits both in Europe & America

1815

Roussillon



Auratte, this is the French
Rousseline which is the
Auratte —
It is drawn here by mistake

This is a small pear with a yellow skin with a green cast, full of small spots, the blossom end flat, diminishing towards the stalk which is about an inch in length; the flesh is of a pleasant taste, but without any great degree of flavor. It is juicy & form, at the same time melting — For the Season it is a good fruit, ripening the latter end of July.
(It is a different pear from the Rousseline No. 37 of L'Abbé Rozier pa. 91. 8vo. vol. which ripens in Novem)
The Roussillon appears to be very subject to rotting at the heart

Valette

St André

Contre cour

Bellissime d'Automne

Louise Bonne

524

224

I. 13.

Martin Sec

One tree is a St Germaine

Marquise

Pezy de Chaumontel

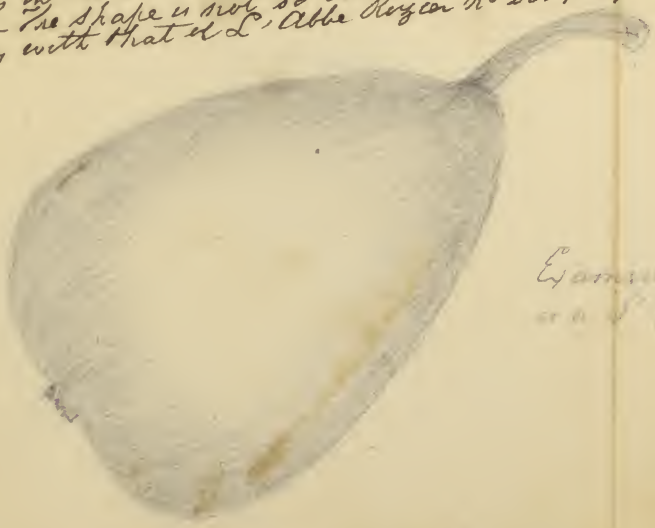
227
E 16

Jardin

One tree — A small pear with a yellow skin pleasant taste but not much flavor ripens about the middle of July

Poire de Jardin

One tree produced a very fine long and large Pear of a conical form flattened at the blossom end thick yellow skin, yellow and very rich firm juicy and melting flesh ripens in November a pear of unbommon excellence long stalk - the shape is not so round but in character this pear agrees with that of L'Abbe Hogan No 28. p. 87. Vol. 8



Angleterre d' Hyver

Gros Nativeau

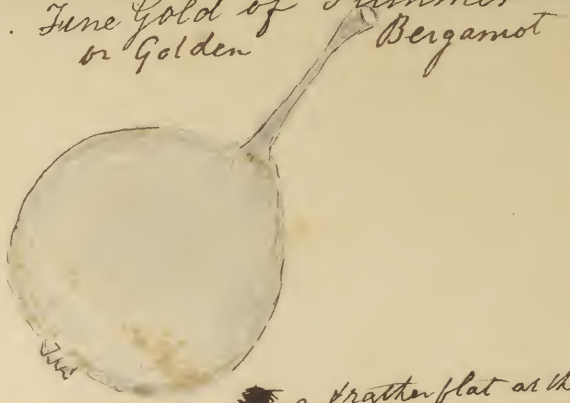
534

234

E 23

Fin Or d' Eté

June Gold of Summer
or Golden Bergamot



A pear of round shape, rather flat at the crown end, small size, stalk little long & a
on one side, the skin not quite smooth of a fine yellow on one
side and deep red spotted with yellow on the other,
flesh rich and juicy, breaking and high flavored - one
of the finest pears of the season being ripe about the
20th July -

235
E 24

Poire de Pretre

Vigne

This resembles the Poire sans Peau from France and I believe the same Pear

237
E 26

Poire du Prince

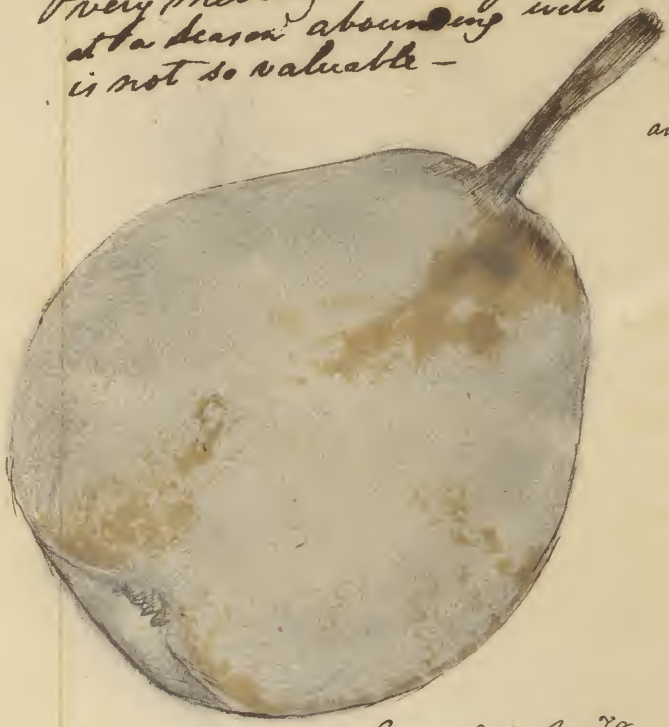
537

Shirms large Pear

September 1810

This is a very large and handsome pear raised by Aquilla Shirm of Mt Holly - yellow green skin with a rich blush next to the sun - Flesh coarse, but juicy and pleasant - very melting - It is a good pear but coming at a season abounding with fine pears it is not so valuable -

same as Harrisons large Fall n° 45 and Princes Swans Egg n° 78



same as Princes Swans Egg n° 78.
same as Harrisons large Fall n° 45. pa 345

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238 Bezy de Chaumontelle

239
W.9

Sylvanche (Bergamotte)

539

A pretty large ~~that~~ pear of a Bergamot shape, flat at the blossom end, diminishing a little towards the stalk which is rather long - The Skin is green and rough with cloudy spots of black. The flesh is white and extremely juicy and melting - very fine - ripens about the beginning of October — The taste very much resembles the Mouille Bouche or verte longue

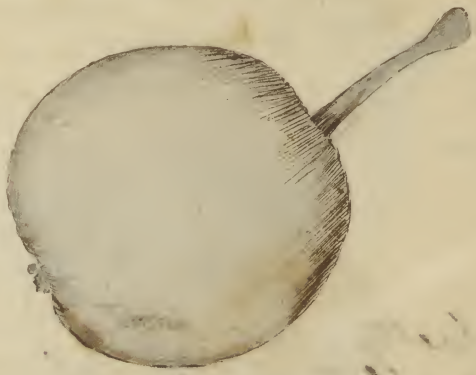
540

240

W. 10

Sucre Vert

The pear supposed by D Smith to be the Sucre Vert is a small round pear with a long stalk, ripened Octo. 10. 1811, thick skin, ~~rather~~ dull green & rough, flesh yellow rich juicy and extremely fine flavor.



Orange Musquée

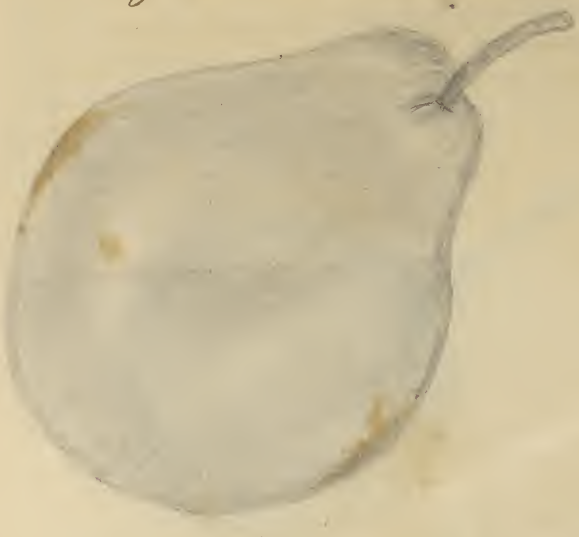
546.

246

W 16.

Mesire Jean Doré

Octo 5. 1810



The Mesire Jean is above the moderate size
The skin is rough yellow mixed with Russet. The
flesh coarse juicy and slightly with a very
agreeable flavor. It ripens about the beginning
to the middle of October. It sometimes becomes a
very bright yellow, and hence obtains the
name of the Mesire Jean doré

Poire d'Auch (1817)

This Pear I obtained from my Brother John D Coxe as the Saxon Pear of Philadelphia who calls it the real Auch Pear, It is of middling size, the Stem of more than ordinary length – The Color yellowish green, the skin uneven but not rough.

(August 19. 1817 budded 12 buds on Jargonelle on Main No 5 walk Kitchen Garden) From the above mentioned buds saved one bone shoot from which I grafted a tree on the South of Main Garden walk Scionbury at the S.E. Corner of first choh walk in the Garden –

Nov. 4. 1819 This day I have eaten one of these pears received from my brother – although from the nature of the Season (the driest & most unfavorable ever known among for Apples & pears) it appears to be a fruit of high flavor & great richness – the flesh is very firm and melting, of a yellow cast, resembling the Muscat allemand in texture taste, command appearance – The Skin yellowish green mixed with a dark Russet in spots and veins & of a firm texture –

Washington Pear

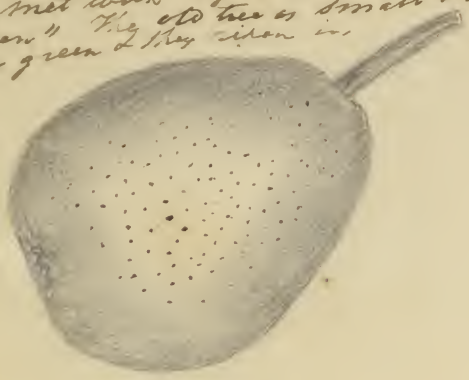
Extract of a letter from General Robinson Feb. 20. 1818.

" It is a natural ~~pear~~ fruit, About 12 years ago in moving a fence
" my people came across a pear tree, and left it standing - In the month
" of August I observed the tree to bear an uncommon kind of pear -
" I gathered some in a green state & brought them in the house -
" when they ripened, and they turning out the best pear I ~~[illegible]~~
" had ever met with I gave it the name of the greatest &
" best of men " The old tree is small & bears every year - I ga-
" ther them green & they ripen in perfection "

New series (

Feb. 25. 1818
Rec'd a bundle of
Cions with the above
Letter —

New Series



Aug. 29. 1817 + Sept. 2. 1817) This pear was first cultivated by General Thomas Robinson of New Castle County, Delaware - It is of a small size - about that of the Seckle - the shape as well as size resembling the Spice or Roussellet de Rheims - The skin is smooth, the colour ~~[illegible]~~ yellow filled with small brown Dots - The flesh is tender juicy melting, smoothly and ~~[illegible]~~ highly flavored - The stalk about a middling length - It ripens about the beginning of September - General R - speaks of it as superior to the Seckle - ~~[illegible]~~ It appears to unite in a high degree the properties of the Bauré & and Seckle as to richness and flavor. —

Seckel Pear October 6th 1818

Pears on Sunbury Farm 1825. 100 Trees

Trees of the Seckel Pear
" . . . . . Buerree or Butter
" . . . . . Washington
" . . . . . Rousellet de Rheims, Musk, or Spice
" . . . . . Ambrette
" . . . . . Orange
" . . . . . St Germaine
" . . . . . Pound
" . . . . . Sugar
" . . . . . Holland Green.
" . . . . . Early Catharine
" . . . . . Muscat allemand
" . . . . . Winter Rousellet
" . . . . . Early Bergamot
" . . . . . Cape May winter Bergamot
" . . . . . Julienne or Summer Beurrée
" . . . . . Bensells Winter
" . . . . . Fin or ~~de Septembre~~ d'Eté
" . . . . . .

VINEYARDS IN FRANCE.

J. P. Cobbett, who travelled in France in 1823, describes the mode of cultivating the vine in that country. The vines are planted two or three feet from each other in rows three or four feet apart. They rise to the height of four or five feet, and stakes of the same length are stuck into the ground near each vine, which give a hold to the tendrils, and keep the vines from the ground. In the winter the vines are cut off near the ground; and the stakes are pulled up and placed away in a stack, until the vine begins to shoot again in the spring. The grapes are gathered in November, and sometimes later. The bunches are cut from the vine with scissors, put in baskets and carried to the side of the vineyard, where they are emptied into tubs which are conveyed home by a cart or wagon. The grapes are pounded in the tubs by a stout piece of wood used by hand and then thrown into a very large vat, where the juice and pulp remain together 8 or 10 days to undergo the necessary fermentation, during which time they first rise up as bread does, and afterward the pulp separates and sinks. The juice that flows is then drawn off into barrels, and the pulp is taken out and pressed in a wine press, and the juice that runs away is put into barrels. The bung hole is left open a few days, and then closed forgood. This is the process for *red* wine. White grapes, of which *white* wine is made, are pressed directly after they are bruised, and no fermentation takes place till the juice is in the barrel. Mr. Cobbett states that an acre of vineyard of the best sort of vines is worth 600 dollars. The produce in 1823 was from 800 to 1000 gallons of wine to the acre, worth from 12 to 15 cents per gallon. Some of the vines are 50 years old. Land that is strong, hilly and stony, is best for the vine.

Silver Maples

1825 May 24 Planted seed in garden - ripe - came up in a week grew 12 to 15 inches high before Autumn -

1826 - April 1. Transplanted - into Nursery - tree remained without transplanted

Sugar Maples

1826 Octo 5 Gathered Seed from a tree of Samuel J Smith brought near 40 years from Coopers town State of New York

Experiments on Plaster of Paris

1829.
May 5th, No. 1 1 Bushel on avenue in N.W. orchard computed at one acre, on clover sowed one year ago.

☞ although applied late May 8th the effect was considerable in the opinion of all who saw it, adding a fourth to the product & in some places more

do 2. 1 Bushel on lawn front North East and South of House less than an acre on sward of grass of various kinds and qualities –

☞ Same result as above

May 13th. 3. ½ Bushel on ½ an acre in front field from Road to Run next to the S.E. orchard

☞ Same result as above

" 4 ½ Bushel on ½ acre on the north side of same field from run to lane along orchard by House apple row.

☞ Same result as above

5 South half of ellipsis in the Garden No apparent result except on a strip of white clover in path.

6 South half of early Potatoes in Garden

May 16 & 18th. 7 Plastered 3 middle rows of 1 Acre Potatoes in S.W. orchard 1 peck each on potatoes, ploughed back 2 light furrows equal to 5 Bus ⅌ acre, each Row being about ½ of an acre dunged in broad cart 40 loads (of cart) rotten manure

June 19 . First ploughed from rows and sowed about 1⅗ Bu. plaster & then covered it in ploughing to the rows –

May 23. 8 Plastered 22 short rows South side of about one acre next to North lane S.W. orchard about 5 Bus ⅌ Acre – The North part about 5 Rows much thicker 8 to 10 Bus ⅌ acre on the Dung spread on the potatoes then covered by turning 2 light furrows (– Fowler)

" 9 & about ⅓ acre near gate among large heap of apples 4 rows large 4 rows small – together 8 Rows plaster on the Dung over the Potatoes.
⅔ do all small do . . do
⅓ do all do . . do . . do
1⅓ acre in the whole about 3 Bus plaster over the whole

1829
June 5. Plastered 3 trees Rows about 1 Acre of Corn before 1st harrowing
10. in S E Orchard between the 4 rows of Hagloes & Sluis. about 3 Bushels
said notched.

11 Plastered one Tree Row East Side of S E. Orch, and between 3d & 4th Rows of trees
½ Bus on more than ¼ Acre - said notched

12 do . . . . between 4 & 5th Pepper & Lady apple ½ Bus on tree Rows said notched

13 do . . . . . 6 & 7th rows Monsuch & Sheepnose said notched
and so on every other tree row westerly

14 do 1 Acre of white corn along except two corn rows opposite Joseph Gilberts door —

Lime on Greyhouse to prevent Bitter rot

Having many years ago by John Hoskins the elder that this disease had been cured by making a Mortar bed under a large productive House apple near Chester in Delaware Co. Pa

1829 May 30. I this day spread a peck of slacked strong lime around each of 21 young thrifty and productive trees, to be well worked this season - viz

11 trees {East Row entire} of SE Orchard	planted in Corn	S. E. 21
1 do. west Row westward —		
5 do. west of 5 wines of 4. Rows —		
3 do No 3. 9. 10 in Row South of Stile	in pumpkins -	
1 do No 11. in west Row South		
21 trees - Ground all rich & in fine condition - — — —		
1 do large tree among Stiles near Sluice Pane S. W. or.		S.W. 1

5 ~~4~~ 0

572

575

576

578

580

584

586

590

No 1 White Magnum Bonum — Plum.

see Egg or White Imperial No 13. p 613.
for another drawing — see also No 16. p 34

Aug. 27. 1809

This is the most superior plum for preserving. It is for this purpose picked before it is fully ripe. When ripe it is a most beautiful bright yellow, the form is oblong, about one inch and three quarters long, and one & 3/8 thick. the stalk nearly an inch long. The flesh is sprightly juicy and firm, the flavor though not so high as many of the fine eating plums is very pleasant and much superior to most preserving plums. It ripens in the latter part of August. It is a fruitful and hardy tree. I procured it from Edward Bunn Esq. Philad.

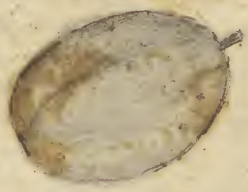
602 2

August

Elfreys Plum

A very fine natural blue Plum, of uncommon richness and flavor, very much admired. It is of middling size or rather less - of an oblong shape subject to split open on one side when fully ripe, which appears to increase ~~the~~ its richness, very melting and juicy - ripens in August. - from S. Cole.

This is one of the most admired plums in our Country, Rich, sweet, tender, melting & full of juice a great & constant bearer. - a clear stone



Orleans - Plum

Aug. 2. 1810. A midling size bluish red round Plum flat at both ends, ~~flesh rich~~ juicy and exquisitely flavored flesh adheres to the stone, It is one of the finest plums imported from France, ripens about the beginning of August -

604 4

1808 Aug. 15.

French Green — Plum

This is a greenish yellow plum, of the size of a Blue Holland Plum, of an oblong form, very tender flesh, and in good season very high flavored & juicy when fully ripe. It is a very great and constant bearer, and therefore very valuable — It makes a pretty good preserve — The original tree came from the Stone of a French Plum, and stands in the Garden of Joshua McWallace Esq. when fully ripe the Skin next the Sun becomes of a darker hue approaching to a dull red —

Drap D'Or Plum

1808. July 20 The color of this plum gives its name. When fully ripe it is a most beautiful fruit, of a bright yellow with spots of bright red, the flesh is rich, melting and juicy. The stone short and small; The tree is vigorous and large, is a great & certain bearer. The fruit hangs well, and comes to perfect maturity in almost every situation. I think it may be justly estimated as the most valuable plum in our collection. If taken before it is ripe, just on the turn of the color, it makes a preserve, hardly to be distinguished in color or taste from the Green Gage. Imperfection the last two weeks in July.

6

~~Red Chlara Plum~~ or
~~Stewys Plum~~ see No 17 for
~~a description and drawing~~.
Burlington fine large Red

7 Coopers large Plum 69

1803 Aug 15

A very large Plum of fine flavor and great beauty produced from a stone of an Orleans plum. The color first becomes red from the green state, turning, when fully ripe to a blue. The tree is singular, vigorous and attains to a great size, - It is very productive of fruit, which in dry seasons and as the tree advances in age is very fine both for the Table and preserves. Ripens from the middle to the end of August - at Brantons When taken green before it begins to turn it is a very fine preserving plum -

0

1808
August 2
to
Sept. 2

Blue Gage

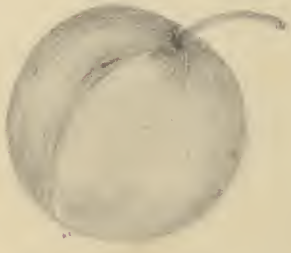
A blue Plum of the size and shape of the green gage. Rich, juicy & well flavored, Imported from France, procured from Mr Pickett of Elizabeth Town who esteemed it the finest plum he knew. It is certainly a very fine plum remarkably juicy and sprightly - a fine growing tree, a great bearer and arrives at perfect maturity in an open Garden.

C

Bullaces Plum

10 Green Gage

The Green Gage is universally acknowledged to be the finest plum of this or any other Country. It is known by this name in England and the United States, by the French it is called the Reine Claude. It is a large fruit of a green color even when ripe, both skin and flesh, remarkably rich juicy and exquisitely flavored. – It is said by Dorsyth and others that there is a variety of these plums – but very probably the difference may proceed from soil situation culture and age all of which have considerable effect. – see Reine Claude from Mr Benoist No 27.



11 French Copper

1810 July 30. This is a very large blue Plum of a Copper Cast round form, clear Stone ripening in the latter end of July. Great bearer, firm flesh, juicy and well flavored. (from Col. Thomas Forrest Germantown)

612

12 Fall Copper

A very pleasant [redacted] [redacted]
[redacted] clearstone Plum, ripens in
(Sep. 29. 1810) September, from Colonel Thomas Forrest.
the Shape is oval, size that of a Drap d'or
Color blue, with a Cast of Copper, flesh
a greenish dull yellow, rich and well flavored.

13 Egg or White Imperial 613

See White Plum called Magnum Bonum No. 1.
also No. 1. 16. & 34

014

14 Cherry Plum. or Mirobalan

1810 July 14.

The tree grows with great regularity and beauty, and is frequently planted for ornament. It blossoms early and abundantly, the fruit very much resembles a large & beautiful Amber Cherry in shape and color, when ripe it is nearly of the size of a deep red. The foliage is small and grows very thick, of a lively and deep green. The fruit ripens about the middle of July - being one of the earliest plums. It has a pleasant taste but not much flavor - Its principal merit is its beauty.

Mogul Plum.

28. The shape of the plum is an Oblong, with a furrow
1808 July 23. on one side, sometimes deeply marked. The color is
a bright yellow, It is a firm and acid fruit peculi-
arly fitted for preserving - from Joseph Wetherill.

616 16 ~~Wine Plum~~ Magnum Bonum

1808 July

Fru a very large long plum, of a greenish yellow.
Cast, a little induced towards the Stalk -
See No 1 13 34 -

17 Henry's Plum or 617

1808 Burlington fine large Red — violet

Aug. 1. An uncommonly beautiful Plum, of a ~~red~~ color, somethin of a heart shape (that is a Black heart Cherry) very rich yellow flesh; equal to most of the highly esteemed plums. Flesh is singularly juicy, and opens like a fine clear stone Peach when fully ripe, Stone long, and retains some of the meat. Size as large a large Drap d'or or Green Gage, but more oblong — See n° 6 for the same under name of the Red Oblong.

518 18 Precoce de Tours
from William Prince

Morocco

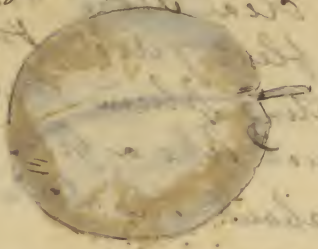
The Morocco is a dark blue or purple plum of an oblong form and small size - ripens in August

20 Chickasaw Plum

1808 July 20. The tree grows wild in the Western Country of the United States. A thick small foliage, wood very crooked and full of thorns. The fruit is of a dull red color, round shape yellow juicy flesh, very sweet except near the stone which is of a slight acid and rather bitter taste. The stone is of a round and oblong form. ripens in the latter end of July.

Prune

1808
Aug. 15. A large oblong blue Plum, with a cast of red mingled with the blue, rich juicy and sprightly, the flesh adheres to the stone, is of a greenish yellow, a fine fruit, when the beginning of August.—



622 22 ~~Best~~ Imperial Violet

A very large long blue Plum with a colte down ~~little~~ furrow or gutter, clear Stone, rich greenish yellow flesh, juicy Vmelting a fine eating plum much admired very much like a fine prune plum - ripens about the 10th August to the 20th. -

23 White ~~Winter~~ Autumn Damascene

1808
Sept. 20. This a yellow fruit spotted with purple size is small being
1810 not larger than the Cherry plum. the flesh of a dull yellow-
Sept. 28 ish green, juicy and sprightly. Ripens in Autumn

24 Purple Winter Damascene

This is a small plum of an oblong form without any furrow.

25 Prune Plum from W. Pearson

26 Bristol Large Blue

Aug. 17 A large round plum, of a dark blue color, juicy sprightly and pleasant taste.

27. Reine Claude or Green Gage

see Green Gage No 10

31 Holland Plum

1808
September A large long blue plum they have generally a deep furrow on one edge of the stone - a natural fruit - from W. Prince.

632

32 Yellow Gage (Prince)

A blue plum - I believe it to be the Holland

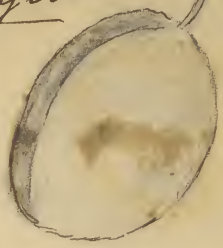
see No 31

33 Genoists large French Plum 633

034

№ 34 White Egg plum (Landreth)
or White Imperial
see №. 1. 16 & 13 same

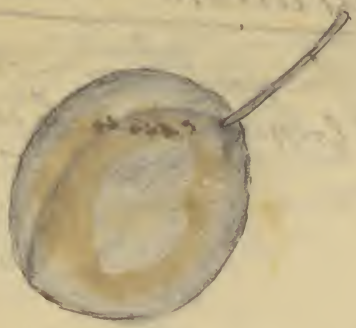
№ 28. Mogul Plum from Mr Dutihl
very fine



1810
July 20. to 25 This is a very bright yellow plum of an oval shape, with a furrow on one side of the stone, size rather large, pleasant taste firm and juicy flesh, ripens latter end of July. ~~[illegible]~~ 2
~~[illegible]~~ —
This plum came from Mr Dutihl under the mistaken name of the Green Apricot plum —

Wine Plum (of Landreth)

grows on East side of Great Walk in the Asparagus Bed



This Plum resembles the White Magnum Bonum but is shorter and more round. It is a fine preserving fruit, but not very high flavored. The skin is a yellowish green, as is the flesh, firm and adheres to the Stone, ripens about the middle of August.

Gualsh Plum

A very large Plum in the Garden of Mrs J. Griffiths said to be imported from Germany -

Roche Corbon

A very beautiful plum of an eliptical form, skin yellow mixed with a small portion of red spots, yellow flesh, very juicy and well flavored, long pointed stone sprightly taste, of beautiful appearance not surpaced by any one I have seen. - ripens about the beginning of August.

36 Roche Corbon

This Plum was imported as the Roche Corbon from England - It is a handsome yellow plum with some few spots of Red, stalk pretty long, form rather smaller at the stalk than blossom end, where it is somewhat flat - It is a fine juicy rich high flavored plum - ripens about the end of August very much resembles the Dame Aubert so called see No 55 - I suspect they are the same kind of plum.

638

37. Monsieur

1808
Sept. 2

This is a yellow plum very much resembling the Drap d'or, but a darker yellow, it is spotted with red and the flesh is of a deeper cast than the Drap d'or. It is very juicy & sanguinary tender, the flesh adheres partially to the stone like a fine clear stone peach. It might with propriety be called the yellow Gage — the flavor is exquisitely fine.

☞ The Prune Monsieur of L'Abbe Rozier Vol. 8, p. 405 is described as of a fine violet color — vid. pl. XXXII.

1808

Isle Verte

Aug 2. This is a very large blue Plum with a cast of the
violet. It is rich juicy and sprightly, resembling
No 40 the Magnum Bonum in appearance, but very
superior in flavor - Clear Stone

642

Bricette

Damas d'Italie

643

644

Royal de Tours

No. 43.
1808
Aug. 2.

This is a fine blue Plum resembling the Royal de Tours in form ~~[illegible]~~ as drawn by the Abbé Rozier No. 57. Very fine rich and high flavored

Perdrigon blanc

045

Abricottee

E. 10
Aug. 8. 1810
N° 45

This a plum of middling size of an oblong shape, yellow skin with a good deal of white down, The flesh adheres to the stone is ~~much~~ yellow and sprightly but not high flavored - The skin is tough & acrid to the taste - The appearance very much resembles the green French plum of Mr Wallace N° 4 - It also much resembles the description & drawing L'Abbé Rozier of the Drapreé blanche N° 38. - It is without any furrow or gutter -

Mirabelle Double
Imp. £1 11s p. 30 Mile.
p. 212

647

648

Diapre blanc

St Catharine

Prune Suisse

This is a medling fized plum, of a round form rather wider at the lower than upper part, the Gutter very small, stalk long - a hole or small indent at the opposite end, which is rather flat. The color of the Skin a fine veolet inclining to green flowered or downy, the flesh is yellow red juicy & high flavored, a cling stone - This is a very fine plum, ripens about the end of August - agrees with the description of L'Abbé Rozier N°19 vol 8 p. 407 -

St Julien

n° 50 The St Julien is a small fruit of a dark violet color, powdered over with a mealy bloom; the flesh adheres closely to the stone, and in a fine autumn well dry on the tree. Principally used for stocks particularly for the Brussells Apricot — ripens in the beginning of August — Ved. Miller 3 Vol. Arbre Prunier n° 31 —

Jaune hative

Violet native

La Prune de Septembre

Jacinthe

A fine plum ~~oblong~~ form and brown color which is something between blue and red, the size is nearly about that of a small yellow gage - the flesh is of a greenish yellow, juicy, tender and finely flavored, it adheres to the stone. It does not appear quite so large as the Jacinthe delineated in L'Abbé Rozier N°34. 8.ᵉ vol. pp 410.414; but it is certainly an estimable fruit for its flavor and early ripening, being in perfection in the latter part of July. (July 28. 1812)

656

No. 55 Dame Aubert

The Dame aubert was imported from England - It is a yellow plum of pretty good size, larger at the Blossom than stalk end where there is a hollow that continues in a furrow towards the stalk, which is very flat, is red and singularly form, thick juicy, which makes it a fine preserving fruit, it ripens in the latter end of August - See No. 36 Rode Corbon which I believe to be the same plum

1807
Aug. 19.
1808
Aug 3.
N° 56

Perdrigon Rouge

A beautiful red plum, small in size, but very rich juicy and high flavored, very round shape, with a very small hollow on one side, skin spotted occasionally with a fawn color, great bearer and highly worthy of cultivation.

Muscle Plum

Dwarf Orleans Peach

660

25 Prune Plum
from W. Pearson

A List of Plums ripening in succession

№ 1	Mirobalan or Cherry plum	p 614	ripens about July 15
2	Drap d'Or, Mirabelle double or yellow gage	605	" 20
3	Mogul	634f	" 23
4	French Copper	611	" 30
5	Reche Corbon	637	Aug. 1
6	Pendragon rouge	657	" 3
7	Orleans	603	" 3
8	Prune	621	" 15
9	Elfrey	602	" 15
10	Imperial Violet	622	" 15
11	White Magnum Bonum	601	" 27
12	Coopers large Plum	607	" 15
13	Wine plum	635	" 15
14	Green Gage or Reine Claude	610	" 15
15	Red Magnum Bonum	628 or Imperial	" 20
16	Blue Gage	608	Sep. 2
17	Prune Suisse	650	Aug 30
18	Dame Aubert		Sept. 1
19	White Damascene	623	" 20
20	Jacinthe		July 30

664

670

672

677

680

681

Fruits drawn & coloured by whom

1.	Pound Pear	N°63	E Mc Murtrie
2	Ambrette "	40	"
3.	Holland	26	"
4	St Germaine	39	"
5	Beurrée (yellow	27	"
6	Seckle	25	"
7	Muscat allemand	47	"
8	Virgoulouse	38	"
9	Crasane	34	"
10	Early Bergamot	5	Maria Cope
11	Early Catharine	4	"
12	Petit Muscat	1	Margaret Cope
13	Sugar	18	"
14	Julienne	12	Maria
15	Skinless	7	"
16	Beurrée Gris or Brown Beurrée	27	"
17	Spice or Rougeellet de Rheims.		

683

Plums drawn & coloured

1 Cherry plum . . . . . No 1 . . E M
2 Yellow Gage or Drap d'Or. 2 . . "
3 Elfy . . . . . 5 . . . "
4 Cooper . . . . . 12 . . . "

Peaches drawn & coloured

1. Tiendoux . . . 2°36 . . Edt.
2 Pine Apple . . . . . 8 . . . . "
3 Monstrous Pavie . . . 12. . "
4 Admirable . . . . . 11 . . . "

Apples colouned

1	Juneting yellow	No 1	Maria
2	Princes Harvest	2	"
3	Bough Apple	3	"
4	Siberian Crab	11	E M'Murtrie
5	Canfield	84	"
6	Harrison	83	"
7	winesap	89	"
8	Hewes's Crab	86	"
9	Carthouse	92	"
10	Newark King	32	"
11	Beefflower	33	"
12	Sheepnose	40	"
13	Pomme d'apis	28	"
14	Roman Stem	54	"
15	Newtown Pippin (Green)	73	"
16	wine Apple	34	"
17	Pennock	78	"
18	Priestly	79	"
19	American Pippin	82	"
20	Grey House	90	"
21	Maidens Blush	10	Maria Marg.t Cace
22	Paradise Apple	5	E M
23	Summer Pearmain	7	Maria
24	Summer Queen	4	"
25	Hagloe Crab	13	"
26	English Nonsuch (new var)		" (new seed)
28	Poveshon	17	"
29	Yellow Newtown Pippin	72	E M –
30	Rosau d'Automne (2)	12	Margaret & Maria
31	Royal Russet	68	Margaret
32	Corlies's Sweet	16	Maria
33	Stype	18	"
34	Red Calville	62	"
35	Cumberland Spice	57	"
36	Royal Pearmain	35	"
37	Winter Pearmain	47	"
38	Golden Pearmain	37	"
39	Carm Apple	53	"
40	Black Apple	67	"

41	Rambo or Romanite	26	Maria	
42	English Codling	9	Margaret	
43	Golden Reinet	18	Maria	
44	English Redstreak (correct)		Do	(New Series)
45	Monmouth Redstreak	95 Huckmatow	D	
46	Everlasting Hanger	115	Do	(New Series)
47	Woodcock		Do	(New Series)
48	Newark Pippin	56	do	
49	Gloucester White	23	do	
50	Olive	116	do	(New Series)
51	Cooper's Rufeting	96	do	
52	Margaret or Red Juneting		do	(New Series)
53	Woolmans Harvest		do	(do)
54	American Nonpareil	44	do	
55	White Sweeting (Wetherills	21	do	
56	Summer Rose	6	do	
57	Roanes White Crab	87	do	
58	Jeans pippin (English)	100	do	
59	Loanes (English) Ramam	25	do	
60	Violet (French)	50	do	
61	Haute Bonte	118	do	
62	Pound Apple	30	do	
63	Fama Gusta	19	do	
64	Ribstone pippin	41		Margaret
65	Warren Apple	123		do
66	Cockagee			(New Series)
67	Newtown Spitzemberg	43	Maria	
68	Esopus Spitzemberg	44	do	
69	English Nonpareil	97	do	
70	Catline	22	do	
71	Orange	66	do	
72	Sweet Pippin	70	do	
73	Holland or Fall pippin		do	
74	Rambour d'Eté		do	
75	Redling		do	
76	Kaughs Spitzemberg		do	
77	Metoisée, or French Crab		do	
78	Monstrous Pippin or Gloria Mundi		do	
79	Quince Apple		do	

687

Apples Coloured, Continued

80 Aunts
81 Brownite
82 Reinette Franche to be changed
83 Shippens Rufeting
84 Vandervere
85 Michael Henry Pippin
86 Winter Queen
87 Lobb
88 Morgan
89 Gernet Moyle (incorrect) and
90 New England Seeknofurther
91 Lady finger pippin
92 Swaar
93 Reinette Grise
94 Tewksbury Blush
95 Catsbury
96 White Calville
97 Cider Apple
98 Capendee
99 Drap d'Or

Apples to be painted October 1821

1 Lepaar
2 Reinette Grise
3 Morgan
4 Tewksbury Winter Blush
5 Lobb
6 Woods Greening
7 Yellow Everlasting
8 Catsburg
9 White Calville
10 Rusty
11 Bronnites
12 Gernet Maple incorrect
13 Reinette Blanche
14 Salisbury Cider apple
15 Domine
16 Compendie
17 New England Seek no further
18 Steppen Rupeter
19 Vandewere
20 Jersey Greening
21 Drap d'Or
22 Fenouillet Jaune
23 Lady finger pippin
24 Michael Henry pippin
25 Wolman long pippin
26 Winter Queen

To be painted July 21, 1827

Greening
Yellow Everlasting
Bo Jonathan
Compendie
Improved Jaune
Gobey sweet
Woods Greening
Winter Queen
Domine
Drap d'or
Rupert
Rhode Island Greening
Russet
Fresh apple
Grimsville
Cathead
Seek no further
Steppen Rupert
American Golden Russet
Michael Henry
Wolmans pippin
Pomme de Rapet
not.

693 1 English Red Mulberry

2. English Black Mulberry.

695 3 White Italian Mulberry

4. Paper Mulberry.

696

697

1827 Peaches from Caleb Smith two trees
Dec. 22. of each kind planted out in Pear orchard
Garden 24 kinds —

No. 17	2 scarlet Nutmeg	Garden		
82	2 yellow	do	do	1 Wooden labelled
22	2 white	do	do	1 do "
5	2 Early Anne		Pear orchard	1 do "
36	2 Livingstons Rareripe	"		
59	2 Haines early red freestone	"		1 do "
16	2 Morris's red rareripe	"		1 do
1	2 Monsieur Jean	"		1 do
90	2 Red Magdalene		very fine	1 do
24	2 Sweetwater	"		1 do
60	2 Alberge or Yellow rareripe			1 do
26	2 Large early York	"		1 do
56	2 Royal Kensington	"		1 do
70	2 Coats early yellow freestone	"		1 do
33	2 large Malta freestone	"		1 do
3	2 large early red freestone	"		1 do
31	2 Princes red rareripe	"		1 do
15	2 Early Newington C.	"		1 do
12	2 Diana	C	"	1 do
34	2 Orange		"	1 do
27	2 English Swalsh or Vanguard		"	1 do
6	2 Oldmixon freestone	"		1 do
48	2 red Catharine	"		1 do
94	2 Haddonfield Rareripe	"		1 do

The trees in many cases were planted in the holes where old trees had been dug up — the holes were filled with new Earth and the old earth thrown aw ay. they grew as vigorously as any trees I ever planted in fresh ground

1828
Nov. 28th Planted 24 Peaches, in the same manner as last year
first 1/4 of a cartload of mud, dig 2 years, and mixed with the
old earth — viz
No.
43. 2 Morris's Red rare ripe
56. 4 Royal Kensington
39. 8 White rare ripe
20. 2 Large early York
1. 6 Pionneur Jean
52. 2 Grosse Mignonne
24

699

1822
Novem. 29.

Salt on Peach Trees.

I have adopted the practice of putting a handful of Salt round the stem of each Tree once or twice in the Season as recommended by men of observation for four years, my trees have been almost entirely free from the worms - but two or three in the Season - My Crop of peaches this Season 1822 has been very abundant & fine. I thought the remedy might be relied on with full confidence - but on examining my trees in the last week of November 1822 I found more worms than I had ever before seen - In many trees from 6 to 12 worms were found - the trees much wounded, and the quantity of gum which exuded uncommonly great - I have cleaned them & left the roots open to expose them to the Frost - leaving a basin round each Tree.

701

79 Yellow Nutmeg Peach

22 White Nutmeg 702

703 102 New York early Newington

'05 5 Early Anne

1807
August 10th This is rather a small peach, oblong form, green skin approaching to white, white stone, greenish flesh, remarkably juicy delicate and luscious - equal to any peach of the season - Clearstone.

707 6. Admixons large Clear

709 17. Spanish Clingstone

1 Oldmixon Clingstone 710

711 20 White Blossom

713 25 Rose or Doubleblossom

715 57 Favorite

717 71 Freestone Heath

719 101 New York Rareripe

103 . Large Early Clingstone (New York) 720

 English Incomparable

723 111 Chancellor

724 118 Montauban

726 123 Vanguard

728 104 Monstrous Pavie

730 75 Catharine

732 8 Large Yellow Freestone

734 10 Large Yellow Pine Apple or Lemon.

The large Yellow pine Apple, sometimes called the Lemon and sometimes the Carolina Canada Clingstone, is a very large beautiful yellow Peach with a deep red Cheek pointed at the End, and a deep red Stone – The flesh when fully ripe is of a bright yellow, singularly rich juicy and melting and of an exquisite flavor – it ripens about the beginning of September –

736 39 Morris's large White Rareripe

same as White cheek Malacotan of Prince n° 83
and Clearstone Heath n° 71 of S. Cole

The White Rareripe is the most admired of our clear stones - The skin is of a white color inclining to yellow with black clouds or spots sometimes scattered on the surface - frequently perfectly clear - The flesh is of a rich melting quality highly luscious - The Stone frequently opens in splitting the Peach leaving the Kernel ~~also~~ exposed to view - It ripens about the end of August and beginning of August, Is a great bearer and is long in Season, not subject to rotting - Very profitable as a market fruit - The tree being very hardy - It is rather a large peach, shape oblong - leaf pale green - It is called the Three Stone Heath and by Prince is distinguished by the name of the White Cheek Malacotan —

44 Large late Newington. C. 737

740. 61 Claret Clingstone

742 64 Modeste

746 73 Large Early Heath. C.

82 Red Cheek Malacotan. 747

748 83 White Malacotan

105 New York White Pine Apple. C. 749

750 106 Carolina large Clingstone

117 Grosse Violette . C. 755

756 120 Teton de Venus

758 40 Claret Clear.

84. Barcelona Yellow Clingstone. 759

760 113 Double Montaigne

This is probably equal to any peach imported from Europe - It is a native of the State of Maryland cultivated originally from the Stone by Daniel Heath Esqr of that State - It is a beautiful large white Clingstone with a blush frequently on the cheek next the Sun. This however is very irregular, and many of the finest peaches of this kind are found perfectly free from red - The flesh is rich juicy melting and singularly tender. When fully ripe it is so juicy that it is difficult to eat without inconvenience - It makes the most elegant preserve when used before it is too ripe. The leaf is a dark green & smooth at the edges - The distinguishing mark of this peach is the projection or point at the end opposite the stalk - which is very prominent - It is in season during the whole month of October and by care keeps frequently late in november. The opening of the Stone leaving the kernel has a peculiarity in the peach. I am informed by Mrs White that her grandfather Mr Heath brought the original stone from some port in the Mediterranean -

762 85 White Winter Clingstone
of New York

Columbia

1809
Sept. 11.

This magnificent peach was produced from a Stone brought from Georgia and planted in the garden of Mr Barbarroux of Burlington N.J. It is a large fruit of flat form, a clear stone, small in proportion to the size of the fruit - The skin is rough resembling flock paper; of a dull kind of russetty red, full of veins or blotches of a darker red, and is remarkably thick the flesh is a bright yellow, rich juicy melting and fibrous, more nearly resembling the flesh of a ripe Pine apple than any Peach I ever saw. It separates from the stone better than any such Peach we have. It ripens about the beginning of September

Planted a number of the Stones saved by Mr Barbarroux ~~I my self out one~~ of which came up - Mr Barbarroux & D Smith budded a number of young trees, they generally fined and finally in the second year died. Have now some good trees 1816.

The lymph contained in glands under the ligaments of joints or between the muscles and their cellular membranes is a kind of indisposer flesh meat from taking salt well, and consequently keeping long. An obvious practice has obtained only perhaps among a few of keeping meat in cold water for some hours afterwards wiping it dry, and pressing it well with ~~[illegible]~~ a dry cloth previous to salting, particularly with tongues & flank pieces in warm weather.

The practice of salting ships Beef is to discharge as much as possible the lymph by salting once moderately, and when the salt has dissolved in a moderate degree to pile the meat sometimes with weight upon it, at other times by its own weight.

Meat killed from grass feed does not take salt so well as that kept on dry food, arising from a superabundance of lymph difficult to be discharged.

The use of sugar with salt, instead of half sugar, the remainder salt — is a good one —

A small proportion of salt petre prevents putrefaction without hardening.

The following proportions constitute the famous Hambro — pickle, a most effectual preservative in hot as well as cold climates.

Six pounds of salt
eight ounces of brown sugar
six ounces of salt petre —

dissolve these by boiling in four gallons of water — In this pickle when perfectly cold, keep any sort of flesh meat sunk and stopped close —

Bluedy particularly excellent for pork meat and keeps bacon from being over salt or hard — or dry —

Meat will keep sweet for years by being immersed in Metafor —

Ruta Baga or Swedish Turnip

extracted from Wm Cobbets Book?

1. Seed – to be saved from Turnips large, running least into neck, the least green, the least of a whitish colour, and the most of a reddish colour toward ~~the~~ neck – to be planted out about the last week of March – Best kept in the ground in the winter covered with Cornstalks than leaves – The seed from two or three plants will sow an acre of ground – 20 turnips produced 22½ ℔ seed –
Kept in the pod till sowing time best –

2 Time of sowing in England 1st to 20 June – on Long Island in America, 26 June & may be be extended to 10 July –
– Sowed 9 July 992 bushels ⅌ Acre leaves & roots cut off, on ground highly prepared and manured with ashes from burnt earth.

3. Soil – Rich loose deep garden mould best – but will grow well on any Soil but pure sand or very stiff clay.

4 Manured with scrat things and sweepings of barn stables – yard – fowl house &c – at the rate of only 60 bushels ⅌ Acre – Ashes very good – put on at the last ploughing –

5 Preparation – 4 ploughings to destroy seeds & weeds – from Spring to time of sowing – better still if ploughed the fall before –

6 Manner of sowing – best in ridges of 4 feet seed planted 1 foot apart on the middle of the Ridge.

7 Cultivation by hoeing or ploughing from and then to the plants – hoeing between the plants, Lateral roots in rich soil will extend six feet –

8 Transplanting in the middle of ridges, newly ploughed – 1 foot apart, 4 feet wide – still better – time about 25 July to 1 August

Produce on Long Island – 400 to 600 Bus
p Acre on poor light land, hans planted too
late –
In England Cobbet raised 33 tons or 1320 Bushels
p Acre on many acres – (transplanted 17 acres)
equal to 7 p turnip 10830 plants p acre – Has raised
50 tons p Acre – plants 12 each –
Raised plants at 10 each ~~from~~ hoed and sown plants
A man will transplant from ½ to 1 acre with a
boy to drop the plants with a sharp stick 12 to 15
inches long made from an old Spade handle.
Raised more than 50,000 Bus. from 52 Acres in 1816
in England.
Best transplanted without rain at the time –

Experiments of Wm Cox 1818

July 18. Sowed Swedish Turnips on Bed land Sandy
and in Garden – ground from rain proved very weedy
Aug. 16 to 20 Hoed ground, plants small in order to destroy
weeds –
28. 29. Continued hoeing in Garden –
Aug 24 transplanted 440 plants on ground where early potatoes
were planted – well ploughed & clean – 4½ feet ridges
1 foot apart – planted in the sun – after breakfast –
came a gentle shower in the afternoon (not half grown)
The above experiments did not succeed – Gathered only about 10
Bushels from the whole – owing to too late sowing and a singularly
dry season – Many of the Turnips were large – 4 to 6 Inches diameter but
ill flavored – My white Turnips were more productive in pro-
portion to the ground occupied.

Dec. Read Mr Cobbetts acc. in Evening Post of Judge Mulchelis of Long Island
crop of 202 Bus. on 65 rods = about 500 Bus p Acre – Sowed 8. to 18th July
part Rain, planted 8 Aug – transplanted nearly as large as the sown ones –
Ground ploughed 6th June harrowed with 10 loads Compost – on Sod not
cultivated for near 30 years, 4 feet ridges shallow ploughing –
A Mr Bird on Ridges 2½ feet – very finely prepared ground raised
350 Bu. p Acre – at Flushing.

C

carried to 1777

Proportions, & method of mixing and putting on the washes for buildings –

1st. White free stone for stone brick or wood

Take well burnt stone lime sufficient to make five gallons of what the plasterers call Slab, say 6 quarts; Make the same to a proper consistence for washing, by a sufficient quantity of boiling water, in which put one pound of clean salt, and one quarter ~~lb~~ a pound of Allum, dissolved in hot water; with this salt and allum water thus your Slab (not very thick) into this slab put half a pound of clear glue, dissolved in one quart of hot water – with the same slab wash the buildings thoroughly over; as soon as this is dry dissolve half a pound of allum, pulverised, in one quart of hot water, and half a pound of glue dissolved in as much more – The allum and glue must be well mixed and stirred with other five gallons of Slab for the second wash; this will imitate white free stone, and will last for six years; Another Coat will renew the colour more than six years longer. For a cream color a quarter of a pound of Yellow Ochre will answer the purpose, which by increasing or diminishing will regulate the shade, first trying it on a board to ascertain the shade – The first coat should be used in a boiling state nearly – the second with a less degree of heat, and both in dry weather, when the stone is not frozen – The wash may be heated in an iron kettle, and put into pails for use – The cohesive quality of the wash will give wood a greater durability – The slab while using must be frequently stirred, to preserve unity of colour, and to keep the glue from congealing –

Slake your lime as before directed, into which put a pound of clean rock salt to each gallon of water which must be entirely dissolved by boiling, and skimmed clean; dissolve half a pound of Copperas, one pound of allum, and one pound of pot-ash, to be gradually added & mixed with the Slab; add one pound of glue dissolved as before, stirring them well. Then put in sufficient lampblack (mixed with spirit and diluted with hot water) to give it a slate colour. This flat must be put on boiling hot, with one or two coatings more. To this flat sand or hard wood ashes must be added. It will look like paint on new shingles, or like handsome slate. Old shingles must be first scraped or brushed clean with a stiff broom. Three washings will render them incombustible.

The lime must be first slaked with hot water in a small piggin or tub, and covered to keep in the steam, then sifted fine to reduce it to a fine powder. The flab must be thin or thick according to the use intended. Two coats are best for outside work. The glue when dissolved must be passed through a fine sieve.

Colonel Lambert Cadwallader's Receipt

very durable

1 peck of unslacked lime
Half a pint of whiting
1 lb of powdered allum
1 oz of fine blown salt

Pour boiling water on and mix it as thin as white wash. Put it on hot warm. And in order to have it so keep adding the hot water as some of the lime will settle at the bottom of the bucket. Make the mixture very thin.

Ruta Baga

1. In Townsend of Orange County New York, sowed on 16 f square inhows 20 inches wide 16 inches apart on the 6th July - weeded out the 10th Aug. On the 15 Aug. a spoonful of Ashes put round each turnip - & the large quantity on the 20 September. Ground kept very clear through the whole Season - produce 3 Bushels from 4 to 8 pounds pr turnip, Ground dug 12 Inches deep - Roots penetrated about 12 inches into the Ground - Season remarkably dry - produce at the rate of 1300 Bus pr Acre -
On the 100 feet put 10 Bus of Charcoal dust and 20 bushels of black swamp mould - Soil strong dry Loam - on the S. side of a Mountain

2. 4 rods of moist loamy land, ploughed twice in June seed sown 4th July broadcast, produce 25 bushels, weight 4 to 6 pounds = 1000 bushels pr Acre. ——

Ruta Baga 1819

May 10th. Ploughed up a Clover lay at the same time with my Corn ground adjoining, light sandy loam, young orchard 10 years old 30 feet apart - about one acre - land in good order for Corn -

June . . 21 . . Ploughed in furrows for Manure. 4 feet ridges -

26 . . Dunged with 27 cart loads Dung 1 load Ashes & 4 loads burnt earth & ashes = 32 loads a 75 . . . . . 24.00

" Labor 5 men equal to 3 days (of a boy) teams 4.00

65 Rows drilled by between ½ day with 1 — seed mixed with planter of plans (3 hours exactly employed) in drilling

July . . 17 After 3 weeks of continued severe Drought with slight showers all the seed perished except a few plants under the Trees. 1 the day cleared out the furrows, harrowed the ridges length-ways - then drilled again 3/4 seed same as at first Ploughing harrowing drilling & weeding about 1 full day hand & hoe, the few weeds which grew on the top of the Ridges were taken up 1.50

NB East end of South Row - half a Row sowed with seed I saved the rest with Cobbets & Thornburns mixed imported seed -

Aug . . . 6. All the seed having perished from the extreme severity of the Drought except a few under the Trees, & a few fine plants on the Side of the Compost Heap - Ploughed again and drilled about 3/4 of my own seed gathered in the beginning of July.

23 Several showers had happened, a fine one last Aug, the most copious since the middle of May. transplanted all I could find set, many young plants make their appearance, hoed the Centre of the Ridges for the last Chapter: 6.

Sept . . 23 Transplanted all my superfluous plants from last sowing of Aug

Immediately after the fine rain of 22d (Equinox) - next day 24th a very fine shower of an hour (very smart -)

" Transplanted plants look well & grow fast -

Octbr — 7.8 Ploughed from the and hoed - Transplanted set on 5 Rows = 3 1/4 Bus pr Acre -
On 26 Sept. sowed a peck of Imperial Cabbage seed 2d space between centers from South side, on each of Ridges -

1819
July 2 26 Load Withells, made holes on about 1/4 acre of grounds in part
fence of dunbury farm & dressed 2 year old, a 87 cts . . . . . 22..75

To destroy the bad taste in milk from the use of Ruta Baga
1 spoonful of Salt, rolled put in as much milk as will make 12 pounds
of Butter is effectual —
also 2 quarts of Corn meal mixed with Salt & Water given to a Cow
with 2 checks of chopped Ruta Baga in the course of the same day
will correct any bad taste in the Butter.

Cabbage Crop 1819 —

May 15 Ploughed up Pear Orchard about one acre — let Hogs
run on it till June 21. Ploughed again in 4 feet ridges —
after waiting ~~[illegible]~~ near a month for favorable weather on acc^t
July - 15 of a severe Drought — planted this day at various distances —
by Rows — made the holes with a hoe, the ground being too dry to use
the Dibble — Moderate showers before & after planting but not
wet two Inches — very dry below that depth — — —
27: Ploughed from it to —
Aug 6 Do Do Do Replanted early yellow Corn to fill vacancies for roasting
Oct 14 From the lateness of planting (15 July) many of the Savoys did not head
& therefore this day commenced feeding sick to my hogs.

Pigeons

1 Tame or Domestic Pigeons - Salt - Salt mixed with loam & old Rubbish will entice them - a small asafoetida - plenty of food will check their truant propensities.

2 The parent stock of the large pigeon & all its beautiful varieties is the Stock Dove or Columba Oenas - Domestication improves their beauty & size.

3 Period of incubation from 17 to 20 days -

4. Breeds ten or twelve times in the year - other writers say eight or nine - see letter from Dewit Clinton to Dr John W Francis April 24. 1823.

Grain for Seed

Old seed is preferred to new for sowing in England — see letter & communication from Sir John Sinclair Sept. 5. 1828 Am. Farmer vol. 4 p. 220

Old seed of wheat is less liable than new to produce smutty grain in the opinion of English writers.

Breeding & Crossing Cattle Hogs &c

Vol IV English Board of Agriculture Henry Cline Esq Surgeon on the form of Animals

It has been generally supposed that the Breed of Animals is improved by the largest males. This opinion has done considerable mischief and would have done more injury if it had not been counteracted by the desire of selecting Animals of the best form and proportions which are rarely to be met with in those of the largest size.

Experience has proved that crossing has only succeeded in an eminent degree in those Instances in which the females were larger than in the usual proportion of females to males, and that it has generally failed when the Males were disproportionably large —

Hogs

1 Sows go 115 days nomenally 4 mo. Farmer Calendar p. 536
bringing 3 litters of 5 & 12 ea in about 18 mo.

2 Pig should be castrated at 7 weeks — idem

3 A hog living about 2/13. weighed 824. dead 715 difference 109. Bordley p. 185. about 7 to 8 ⅌ Cent

4 weighed at 60 days old a sow & boar of my mixed English from Tenimores boar — Sow 40. boar 42 alive

5 John Lecky a great Cork dealer in Pork & Bacon recommends the white Suffolk English Breed which at a year old weigh from 175 to 200. & will thrive on grass alone in preference to the large hogs of 500. shipped from Waterford — they make a finer flavored meat & are much more economical to raise

6 English Breeds, easy to fatten, of quick growth and easily confined
1. Black & Hampshire (Cobbets) originally from China, similar to the South & West India kinds — pork esteemed delicate meat, live in the W. S. with no other food than they can procure in waste & woodlands weigh 100. at 1 year old there — In this climate require nothing but grass — fattened at one year weigh 175 to 184. — Cobbets on long island weigh 300 at 18 monthy old — Part 1. pa. 107. he speaks of one weighed 540 with legs 6 Inches long.

2 Leicestershire or Mottled with little keeping may be raised to 300 or more — at 1 year 175 or more — run too much to fat without a proportionate increase of flesh, have large bellies, weigh less than their appearance indicates — subject to liver complaints.

3 Suffolk — (Reuben Haines's kind) is a snug white Breed preferable to the others, of which Mr Lecky speaks above; all the above have the points that constitute a well formed hog — very short thick head, small prick up ears, straight back, long deep sides, short legs, round short & thick hams.

4. Berkshire large white breed — are not worth encouragement in Mr Lecky's opinion — to this appeared agreed with his own experience with the sows of a cross from a Boar which when killed weighed at 1 yr 650.

7 a good sow & indifferent Boar do not improve the Breed — a good rule is always to have a well bred Sire —
1st S. 6. 7. from Cork Farmers Magazine No XX. 1817.
or thereabouts

8. Cobbetts Years Residence Part I pa 107 speaks of Hogs raised by Mr Humphrey Quintlett late a Commissary in Spain which are superior to the Hampshire Breed — I presume they were brought from Spain —
Mr J. E. Bloomfield in April 1820 imported a pair from Spain. They are black — ears rather long, bodies remarkably round with very little hair legs & faces longer than the Hampshire — They appear to feel the cold of our winters very sensibly. Mr Bloomfield speaks highly of the delicacy, flavor and whiteness of their meat —

9 Brownstone a spoonful to each hog once a month recommended by Graham Parsons Esq Massachusetts. vid Am. Farmer Vol. 3. p. 358.

Hogs. Continued

Berkshire breed described in Culley on Live Stock, p. 180
They are in general reddish brown, with black spots, large
ears hanging down over their eyes, short legged, small
boned, and exceedingly inclined to fat. One was fed says
Arthur Young to 8 stone, measured from the end of the tail
to the tip of the Nose 3 yards 8 inches, 4 feet high & 5½ inches
weighed when dressed 10 cwt 3 qrs, 11 lbs in Cheshire
equal to 1216 pounds –

1120
84
11
1215

Potatoes

1 a writer in the Munster Magazine Agricultural recommends shallow furrows, and the set to be covered with four Inches, to
Sir of fresh stable Dung — very rank, then covered with a plough to produce a great crop, when again ploughed the furrow to be turned from the Rows and returned —

2 Mr. T. A. Knight recommend planting seed potatoes, not perfectly matured by growing late the preceding year — Munster Agricultural Magazine Oct. 1815 —

3. In Ireland it is now believed that Potatoes dug long before the stalks are withered keep better — are more nutritious mealy & farinaceous — than left later —

4 It is a received opinion that plucking the apples from the trees makes the fruit more substance in the Ball & enlarges the Root, makes the potatoe dress finer, & exhausts the ground less —

1822 Sep 9. Dug 4 Rows of Fox Lane potatoes planted with 6 cart loads of long Cow Manure in the rows — produced . . . . 13 Bushels
— 4 do planted every 4th furrow 6 loads Manure first spread Broadcast & ploughed in as fast as both treated in the same way afterwards . . . . . 19 do
difference in favr. broadcast wanting 4 quarts . . . 6 Bush.
The Season after blossoming very dry & unfavorable which obliged me to dig them early for fear of a second growth —

3 pecks of Potatoes p. day with a little hay & meal without water & kept without water in a close stable fattened a Lowin 5 weeks, gave 100 ℔ Tallow, in good heart from Sept. 1. — (Timothy Pilkin Esq.)

Judge Sowell fattened a hog on potatoes and a little Salt — without water —

Nutritive properties of Food.

A Report of Messrs. Percy & Vauquelin two members of the French Institute to the Minister of the Interior gives the following result of their experiments.

1 Bread — 100. contains . . 80. of nutritious matter
2 Butchers Meat averaging the various sorts 35. ℔ 100
3 French Beans (in the grain) . . . . . 92. do
4. Broad beans . . . . . 89. do
5 Peas . . . . . 93. do
6 Lentils . . . . . 94. do
7 Greens & Turnips . . . . . 8. do
8 Carrots . . . . . 14. do
9 Potatoes . . . . . 25 do

1. good bread equal to 2½ or 3. best potatoes
75 Bread & 30. Meat = 300. potatoes
¾ pound bread & 5 ounces of Meat = 3. potatoes
1 pound potatoes = 4. Cabbage & 3. of Turnips
1 pound of Rice, broadbeans or French Beans (in grain) equal to 3. potatoes. (1822)

Butter & milk

1 a quart of Cream will make 3/4 lb. Butter –

32 pints to 34 – 2. 8 to 8 1/2 lb. bottles of milk in Summer required for a pound of butter
18 to 20 pints – 4 1/2 to 5 do. . . . do. . in winter do –
note a bottle contains 4 pints

782

Cutworms or Grubs –

Ringing Trees to promote fruitfulness

2d Vol. pa. 283 of Trans: of the London Hort: Society the subject is discussed in a Communication from Dr. G. H Nackden - Jany 7. 1817 -

1820 May 4. This day made the Exp: on 22 Taunton Square Perry Pears which were planted out November 1820 - and had never yet produced fruit, & until this year not a blossom - two or three trees have now a few blossoms - The Ring about 3/8 of an inch wide - the sap flowing freely the Ring of Bark drawn out clean from wood - also trees one Jerkmaine & 1 Dugge. one Cut in each of the 24 Trees - At the same time Ringed 3 trees of the Three Apple in the front Row from the Barn to the Gate the 4d 5d trees Note almost without an exception the Bark grew over the Ring in a few months, exhibiting a large Scar or Cicatrice - the Bark appeared to push out both from above & below the Circle -

Rosebugs. last about 21 days

A.D. 1811.	First seen at Burlington . . .	May 29th
1812	D.	June 7th
1814	D.	May 27th
1815	D.	May 30th
1822	Do	May 25th
1826	Do	May 23 "
1827	Do	May 24th
1828	Do	May 25th
1825	Do	" . . . 26th
1829	do	" . . . 30th
15		

Hops

In England are picked on the feast of St. Bartholomew (Aug 24) or about that time

1820 Grafting

April 12 Grafted 25 trees planted out Nov 12. 1807 - 12 years Hertfordshire underleafs - 8 scions each head, trees cut off and crown grafted in the Bark - with English Redstreak - half of them failed, from the grafts not being vigorous and being too early for Crown grafting which requires a [illegible] of the Bark

13 - 65 Grafts 9 years planted out grafted in the Spring with Harrisons part grafts cut in July & a few more grafts cut at the time of grafting -

23d about 1 day after tried scions newly cut on one Tree, all sprouted many days Scions - but did not ultimately succeed so well - the early cut scions were very successful - far more than the later cut ones

May 5 Grafted one tree with scions, leaves put out two Inches - applied Composition - 4 new scions - 2 old same as 13 and done at the same time (April 13) old succeeded but not the others -

Cider Spirit.

John Frick the elder informs me that 8 quarts of Spirit from a barrel of Cider is about the usual quantity from our common apples. He says he made a hogshead of Cider in August from which he distilled 17 gallons which at 100 gallons would be about 16 7/8 quart ⅊ Barrel of 30 gas or about 1/7 Spirit.

Archer Gifford of Newark tells me that it has been ascertained that the Harrison, Campfield, Gramniwinkle and Poveshon apples produce generally about 14 qts of proof Spirit ⅊ barrel.

See small Quarto Book for Joseph Cooper's note on this subject

General William Frick informs me that about 40 gallons ⅊ hhd of proof Spirit has this year 1816.17 been obtained at his Distillery, on about 250 hhds Cider. It is stated by Distillers that the Cider this Season has been strong and productive of Spirit in an uncommon degree

L3

1788

Cider Fruits

Timothy Pattack arranges their merit in the following Order

No 1. Coopers Russeting if duly prepared at the press by straining it from the pummice &c.

2. Hewes's or Virginia Crab.

3. English Redstreak (ripens too early usually)

4 Greyhouse

5 Winesap

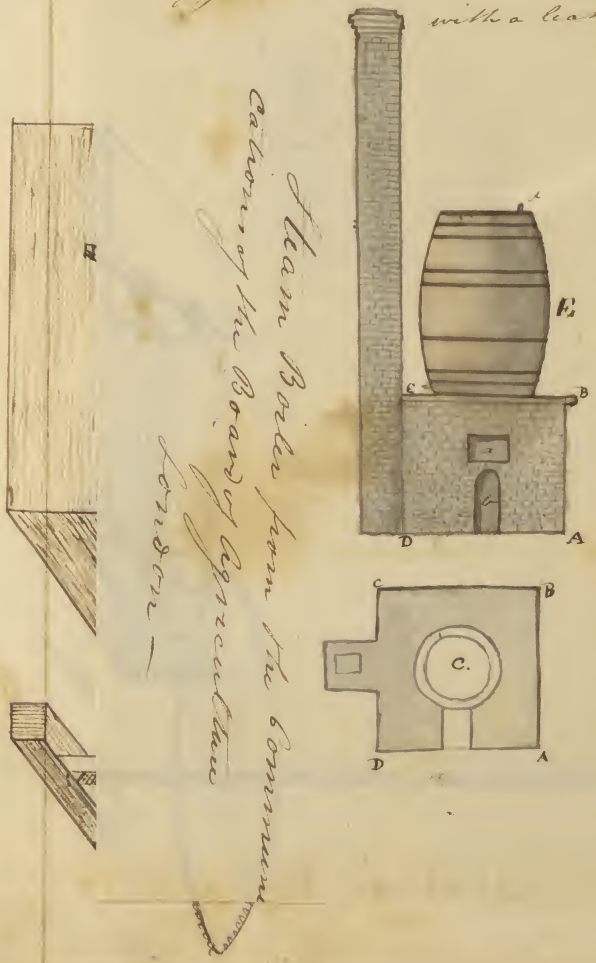
Fermo Cider

P. 40. recommends the Jelly from Cowfeet
[illegible]ammed and mixed with
[illegible]oked off in ten days.
the flavor -
Agric. Mus. p. 222 -

der

communicated to me by Dr Wm Thornton of Washington

Let ABCD be built of stone or brick 3 feet square every way. a is the door of the furnace b, the ash pit. C is a shallow Iron kettle 20 inches in diameter & 7 or 8 inches deep placed over the Furnace. B.C is a smooth flat floor covering the whole top of the building in the middle of which is a round hole cut to admit the kettle. E is a cask, the bottom perforated with holes & placed over the kettle which is half filled with water, the cask is filled with potatoes and being closely stayed all round the bottom no steam escapes. Cask fitted tight & a plug short & thick to prevent accident or a piece of lead with a leather hinge



Steam Boiler from the Commissioners of the Board of Agriculture London —

Fining Cider

Joseph Cooper recommends the Jelly from Cow's Feet
Flat from one Bullock - warmed and mixed with
Cider - fined two hogsheads - racked off in ten days -
strained before using - improved the flavor -
Agric. Mag. p. 222 -

Mode of fining Cider

communicated to me by Dr Wm Thornton of Washington

7 796

798)

Fining Cider

1 — 1 oz Isinglass for a hhd (too much ?) Dom. Enc. Vol 2. pa 307

2 — 1/2 an ounce or 2½ Staples for a hhd of Crab Cider as directed by Timothy Mattack. 1 Vol. Phil. Ag. Mem. pa 271

3 Ten or 12 whites of Eggs sufficient to fine 72 Gallons (English) of wine well beaten up and mixed with a pint of New milk. Chaptal's mode — Dom. Enc. 5th Vol pa 323 — Art Vineyard

4 3rd Vol. L'Abbe Rozier's Cour d'Agriculture p. 348. - for a demiquarre de 200 pintes = 25 Gal. take a lias of Spanish whites with 2 farthings weight of Sulphur both pounded mixed & stirred with the lees with a broom &c.

5 In Professor Cooper's Emporium of Arts & Science (New Series Vol. 1.) No. 3. Feb. 1813. - is recommended page 485. Half a pint of new milk beat up with one white of an Egg & then gradually with a pint of wine (for a Quarter Cask of wine) —

6 Mr Parmentier a celebrated French Chemist says (1805) "Experience has proved that white wines in particular which have been clarified by Isinglass are more transparent and preserve their limpidness much longer than those to which the Whites of Eggs have been applied, the latter being invariably injured by a contact with the atmospheric Air.

7. The best fining for wine of any kind is half a pint of skimmed milk beat up with the white of one egg, and then gradually with a pint of the wine for a quarter cask —
Professor Cooper's Emporium
No. 3. Feb 1813. p 485.

800-

Rot in Sheep-

If any sheep appear feeble put them into an open shed, and feed them on dry food mixed with salt, and give them much to water once a day, give them also the branches of fir trees to browse on broom. Lay before the whole flock fir Branches or broom, and give one handful of salt to ten sheep, the salt may be mixed with Chaff and laid on a Board or flat Stones-

London paper-

Weight & Produce of Grain.

Extract from a Report to the British House of Commons Feb. 10. 1800

From 1 Bushel of Wheat weighing . . . . . 60 lbs

Flour of all descriptions . . . . . 47 ½

Bran & Pollards used for feeding Swine . . . 12 ½

Waste in grinding 1

60 lbs

Grass Seeds.

1 – Eby Balderston a dealer in Grass seeds Baltimore says
6 quarts of Clover seed per Mowing –
4 do per . . . . . pasture

2 – says A bushel of Orchard Grass & 4 quarts of Clover when mixed
Orchard grass will do well with Early sown wheat in the Autumn.

Quantity of Food consumed by Stock

1 An Ox unworked consumes	about 32 lb. Meadow hay	p. Day
An Ox worked	46 lb. do	
Each head of Cattle will eat	136 green Clover, just out	
Do	30 lb. Clover hay	
An unworked Horse 14 lb. Stone of Hay	& Weed & no grain	

Seed Wheat cured of the Smut or burnt grains as recommended by Du Hamel – (American Farmer Vol. 2 p. 222)

1 If the seed be spotted it should be washed in several clear waters, till the black is quite got off, it should then be put into the Steep.

2 If not spotted soaking it in the following liquor will be enough. – Make lye, as used for linen in a backing tub, putting 4 pounds of water to a pound of Ashes – & about half a peck of lime —

3 – For every Bushel of seed wheat mix 6 lb. Ashes, 1 lb. Lime & 24 pints of water – When the Steep is to be used it must be heated as hot as you can bear your hand in. The seed being in baskets must be plunged in the liquor – and stirred with a Stick – The Baskets must be then raised and suffered to drain – The seed must then be laid on a floor till dry enough to sow – If not used soon – it must be frequently stirred to prevent its heating —

Millet

1 Enoch Reeder ploughed 4 Acres in the ~~[illegible]~~ spring, early as for Oats – again in the end of May – harrowed twice sowed 1 peck ⅌ Acre, ~~[illegible]~~ 1st June, then lightly harrowed it – cut it in the middle of August – some 6 feet high – averaged 4 feet. 118 doz of sheaves produced 75 Bu = 18¾ ⅌ Acre and 6 tons of hay. – New Hope Penna

2. Enoch Elkinton sowed 16th June 1820 very fine crop 5 to 6 feet high & higher in some places

3 Isaac Perkins – sowed 10th June came up 20th estimated at 3 tons ⅌ Acre, very fine crop

4 James Brown sowed 5th June 1820 came up 15th June very fine crop –

5, 6 & 7 June 1823. Cut 2½ to 3 tons ⅌ Acre from 5½ Acres sown on these two days – produced about 26 Bus. Seed ⅌ Acre

7 – Repeated an experiment of about 5 Acres sown at the same time in June 1822 – Cut a great crop of millet in August following, upwards of two Tons ⅌ Acre – averaged five feet in height –

806

1821
Nov. 16

Bland Grape from Virginia
Planted about 16 vines along walk on North side of the Garden Gate - drew the Earth up so as to cover the tops of the vines about two inches - before Spring the earth settled & exposed the tops, which were planted with the 2d eye about an inch below the Surface - three fourths of them grew - notwithstanding the drought which killed upwards of forty Bland & Brewcksburgh grapes planted in the Spring following - not one succeeding - A vine of the Bland - planted out 18 months from the Slip being one of the above 16, bore a fine bunch of grapes Sept. 1822 ——
1 large vine more than 20 yrs old from Burlington from Mrs Powell - by Summerhouse

A 1821 Nov

1825
Nov. 15

B

Planted Elsinborough Grapes from Salem.
A very fine blue grape, large bunches, a small berry, very sprightly and juicy - (see next page)

C April
1827

89 Cions of Grapes from Mr McMurtrie
2. Isabella Roots from D Smith near green house
6 grafts of Elsinborough by J Lucas at
ap. 16 " 1 do blue Canaan —— D. by Madeira nut
" " 1 do white Queen (Spanish) do S.E. of Shenose
Trimmed Blands in the Arbour
4 Elsinborough Roots from D Smith + walk East of Strawberry next Main walk

A 1822 March – 12 Vines

A white and very sweet Grape found in the woods in Schuylkill County Pennsylvania, and transplanted by the discoverer into her garden, bearing for five years in the garden of Dr William E. Hastings of Philad.a who sent them to me. They stand the severest winter in the most exposed and bleak situation, and never fail to yield fruit –

1822 March 7. ~~Planted 25 Cuttings in a Trench, as deep as their length permitted, about 12 inches, the end of each Vine inserted on a Rotative but some well rotted manure among the Earth filled into the trench – all died from the Severity of the Drought.~~

1822 Common Fox

Nov. 24. White American Grape, this day planted two Vines taken up out of a Hedgerow in my field – described to me by Isaac & John Mitchell as a large white grape soft juicy & well flavored with little pulp – turned out a Fox grape

1825 Novem.r 15 B

Planted Cuttings of the Elsinborough Grape from W. King on Croft walk East of Strawberry bed – a very fine eating grape, large bunches not very compact bunches, a hardy native fruit from Salem County New Jersey, bear abundantly – ripen

1826 Mar. 28 B

Planted 7. Cuttings of West point blue grape from Mr M. Ilvaines garden. a native fruit, very compact bunches, ripen in September, very great bearers a pleasant though not very sweet grape – 3 com had a nob of the last years growth on. one in the middle & the two next alternate ones. all died being badly pressed

808

Marle

According to the Analysis made by Mr Henry Seybert communicated to the Philadelphia Society for promoting Agriculture published May 25th Poulson's paper (1822) the green Earth commonly called Marle in New Jersey, and which has been advantageously used in some situations as a manure

	Consists of	Per 100 parts
Analysis	A. Water	09. 800
"	B Silica	49. 833
"	C Protoxide of Iron	21. 533
"	D Magnesia	01. 833
"	C. Alumina	06. 000
"	C Protoxide of Chrome	a trace
"	E Potash	10. 120
		99. 119
	Loss	881
		100. 000

This mineral of a dark green colour occurs earthy & granular; it is opake and without lustre; when breathed upon it emits an argillaceous odour; specific gravity 2,777; Before the blow pipe it fuses and yields a black vitreous globule

A portion of the mineral finely pulverized was boiled in water; the filtered liquor tested with Nitrate of Barytes, Nitrate of Silver and Oxalate of Ammonia gave only slight traces of Sulphuric and Muriatic acids and lime. The liquor on examination proved to be free from iron. Muriatic acid occasions no effervescence with this substance.

The Earth was from Rancocus Creek N.J.

Plums on Sunbury 1825

No III 1 Welsh a large blue — in lawn S.E. of house

No IV 3 Drap d'Or 2 by walk to Garden Gate 1 in Garden

No V 1 Heisters — on Lawn S.E. of House

No 1 2 Green Gages — several in Garden

No II 2. Bolmars large Washington (or Green Gages) combined with large yellow

Omaha N 5. fine large Natural (Moores town) from and blue plums — planted Stones Autumn of 1819.

Natural Elfreys.

Composition for healing Wounds in trees

Take of dry powdered chalk three measures & of common tar one measure, mix them thoroughly & boil them, with a low heat, till the composition becomes of the consistency of Beeswax. It may be preserved for use in this state for any length of time. If Chalk cannot be procured dried Brick dust may be substituted.

Application. After the broken or decayed limb has been sawed off, the whole of the saw cut must be carefully pared away, and the rough edges of the Bark in particular must be made quite smooth — the doing this properly is of great importance — then lay on the composition hot of the thickness of a quarter of a Dollar on the wounded place & over the edges of the Bark, with a hot trowel —

Extract from Mr Wm Shaws Communication to the New York Agricultural Society respecting Peach trees Feb 2. 1824

1. The fly deposits its eggs in July & Aug. on the Gum which is produced by wounds by tools, wind, rubbing &c
2. The worm when young is protected by & feeds on the Gum
3. He denies the fact of the fly depositing its eggs in the fissures of the Bark –
4. The remedy is to clean away the Gum wherever to be found then wash the part with white turpentine & Burgundy pitch melted together & applied with a woolen rag on a stick in a warm state –
5. The latter end of July is the proper time to search the roots – after cleaning them from the worms, wash the wounds with the above mixture, and fill up the space with slacked lime or wood ashes
6. Peach trees should be headed down in the Spring after the Fall on which they are planted, about 5 feet in height with three or four branches left as near the top as possible
7. The fruit is produced on the shoot of the preceding year –
8. Wall fruit not liable to be shaken by wind is not affected by Gum – therefore not by worms –
9. Suspects the large worms under the Roots are more than one year old – Query –

Strawberries — Sunbury June 1825

A bed from 5 to 3 years old measuring 56 by 45 feet = 2520 square feet about 17th part of an Acre. Picked 132 quarts from 25 May to 13. June inclusive equal to 4 Bus. & 5 quarts — 4 Bushels are at the rate of 68 Bus. ⅌ Acre.

From 20 to 24 May (4 days) my Gardener was sick & absent — The Cedar Birds in flocks cleared all the fruit as it ripened — I am confident 12 to 15 quarts were lost in this way — On the 13. June there were still many Strawberries left on the Vines —

The kind Hagbees Scarlet Strawberries, large, round, rich & productive —

Experiments made this Season —

When the vines were in full blossom I carefully marked about 50 of the finest & most luxuriant Vines, apparently filled with ~~only~~ male blossoms, generally believed to be unproductive. When the fruit was well forced I found these staked vines as well filled as the others. Of the whole number of 2500 hills planted 12 inches apart I could not discover more than 30 to 40 barren hills — These I carefully pegged & scaled. On the whole I am inclined to believe that the Strawberry plant is an* hermaphrodite producing male & female blossoms on the same plant — and that occasionally there are plants producing exclusively male blossoms & ~~[illegible]~~ others producing exclusively female blossoms, & that all of the former are unproductive — And it is probable the latter would also be barren unless a sufficient number of males should be growing near them or other plants to impregnate them —

Lowe's on Hort. Trans. vol. 2. p. 393.

* Hautboys one kind has the male & female ~~blossom~~ organs in the same blossom & bear very freely, but the kind most approved is that which has the male organs in one blossom & the female in another

Produce of Sunbury Orchards 1824

719 Bushels of Apples free of expense at market

124 Barrels of Apples.

93 Barrels of Vinegar Cider
72 do . . . . Common Cider (low priced) 256½ Bbls sold
46 do . . . . Good Cider
45½ do . . . . Crab . . . (302.25) 926.35

Deduct Cash paid for 100 Bbls for apples . . 15.00
D.o to E Spaing 44 Bbls & 4 half Bbls . . 57.75
D.o to S R. Gummer 10 empty Bbls 1.50
J. H White 2 Cerage a 12½ on 28 . . . . 3.50
77.75
Cash for ½ Bbl. superfine White . . . 6.00 61.75

Produce exclusive of Labour . . . . $ 864.60

Deduct Budd Sterlings a/c freight a/c . . . 20.00

exclusive of Labor & Seeds $ 844.60

Apples & Pomace for Hogs would make a considerable addition to the Profit of the Orchards on a farm.

2252 Bus Corn a 37½ cts the Market price at that April 1825 . . . . . 844.50

45) 2252 (50 Bus per Acre exclusive of other Crops raised on the ground
225
02

Sudbury Orchards

1830
Dec. 28. 33 Harrisons to fill up large Bell flower & other kinds
29 in N.W. Orchard.
1 in N.E. do
2 in S.E. do
1 in S.W. do
21 Early or Summer Pears (besides 2 eaten by ground mice)
12 in N.W. Or.
9 in S.W. "
4 Pomme d' Apis along South lane
4 Monmouth Pippins
3 in N.W. Or
1 in ~~[illegible]~~ (~~[illegible]~~) N.E by Spice apple
1 Cumberland Spice in N.E. long East Garden fence & 1 in lane
5 Wine Apples to fill up S.E. orch. 4 C.S. (1 from Pear orch.)
69 — recd 70 trees from C R Smith
4 early Peach trees from Do
1 Natural Seckle removed from Garden to Pear Orch

November - 11. 1825

planted 4 Hocus Apples	3 to fill up	11 additional		total	107
2 Sheepnose	1 do	1 do			10
6 Wine Saps	1 do	5 do			205
2 Pom. d'apis	0 do	2 do			21
2 Roman Stems		2 do			3
2 Boughs	1 do	1 do			10
1 Red Doctor		1 do			1
	6	23 } 24			
29	1 Pommed'apis in Pear orchard				
30					

Died or removed & filled up with other kinds

2 Everlasting Rhubarb	S.E. Orch	removed
1 Mansfield Red	N.W. Lane	do
1 pippin	N.W.	do
1 Lampfield	S.W.	died
2 Harrisons	N.W. Lane	died
1 Catsbury	N.W.	do
1 Gloucester White	do	do
1 Reanes Cut	Pear Orc.	do
1 Harrison	S.W.	do
1 do		

November 20. 1826

3 Winesap	in place of Greyhouse	on N.W.	3
2 Harrison		S.W.	2
4 Harrison	1 in place of Cooperplus, 2 in place of Greyhouse, 1 do Harrison	on N.E.	4
1 Winesap	in place of Grey Hou	on N.E.	1
2 do	1 in place of Wine Sap, 1 do of White Calville	on S.W.	2
		on S.E.	1
1 do	in place of Grey House		
3 Summer Queen	in place of Pearson Pear tree		3
1 Winesap	in place of Harrison	S.W.	1
17			

total
8 Winesaps
6 Harrisons
3 Summer Queens
17

1827. March
3 House on N.E. to fill vacancies
1 Catline or Pepson — pear orchard So. side
1 Roman Stem in N.E.
1 Princes Red Juneting Pear N. North of Middle

December

48 Harrisons	24. S.W. 22 S.E. 2 N.E.	
23 Winesaps	2 " 15 " 1 " 3 N.W.	
6 Greyhouse	from Cabt Smith 5 S.E.	1 N.W.
6 red Juneting	1 1 do	4 Pear Orc.
83		

1828 March. 6 Rhodes Island Greenings B. B. Cooper 4 in Nursery 2. S.W. along fence
April. 1 Grafted 3 ~~Winesap~~ Green 1 in S.W. by small gate 2. on Carthouse N.E.
35 Winesaps 20 in S.W. 4 large Crab, in S.E. 11 on N.W.
7 L. S. Russet 3 on S.E. 4 in N.E.
45 trees
" Planted. 2 Essex Blush from B. Cooper Winter on N.W. East side
1829 4 monmouth pippins do 1 N.W. 3 on N.E.
Nov. 24. . . 12 Winesaps - 3 in S.W. & 9 in S.E. Orch
4 Harrisons 2. N.W. 1 in N.E. " 1 in N.E.
6 Boughs in Pear Orchard
1 Early Pearmain in N.W. orchard
1830 4 American Chesnuts in front & back Lawn
Mar 19. . . . 3 Lady apple (1 in S.W. 2 lane) 1 Harrison N.W. & 2 in N.E. total 6 trees

William Wilson Esq. of Clermont on the cultivation of the Grape

GR[illegible] [illegible] communication from William Wilson, esq. of Clermont, New York, [illegible] the Grape, addressed to the [illegible] Horticultural Society, March [illegible] 1817, communicated for the New York Farmer [illegible]

[illegible] noticed a few grapes which I sent [illegible] summer to my friend, Dr. Peter Hartwick, [illegible] were not intended for exhibition, or perhaps better bunches might have been seen. But [illegible] they met your approbation, the mode of raising them may not be unacceptable. I have cultivated grapes for more than twenty years, and for the last ten years with success. The soil in which they grew, is light and gravelly loam, the ground perfectly level; the vines were raised from cuttings and planted in the place where they were intended to be continued, and where they now are. I have two rows of about twenty five vines each, one on the north side of the garden exposed to the south, and protected by a high board fence, the other row in the middle and most exposed situation, without any shelter whatever. For the first six or seven years they were cultivated in the usual way, [illegible] to three or four feet, and supported [illegible] laths. Their growth was rapid, [illegible] a good deal of trimming. They [illegible] fruit, but in two years out of three, they were blasted and mildewed, good for nothing; [illegible] got was trouble and vexation. I had resolved to abandon them. About this time, I observed in the woods some very fine looking wild vines, the vines running up high trees, and most of the fruit at or near the top. On examining, many were found in the same situation; from this I took the hint of raising the cultivated vines higher from the ground. At the time of trimming, I left the vines their whole length, ten or twelve feet or more; cutting away every side shoot, and leaving the vines as clear of shoots, or spurs, or heads, as possible. The spring following by every vine was fixed a stake at least ten feet high, with [illegible] touched, so that they had the appearance of large [illegible] or well grown sapling. The vines were twisted around them to the top, and where necessary, were tied with bass. By the middle of June, the stakes were entirely covered by the new shoots of the vine, and with plenty of fruit which was fully ripe in September, and not one bunch blasted or mildewed; there was not one cluster within three or four feet of the ground. Since that time I have continued the same practice, and have now vines 20 or 30 feet long, some of which run up the fruit trees adjoining, the others being carried 8 or 10 feet, and then stretched horizontally. It is no unpleasant thing to see a cherry tree on one hand, a pear tree on the other, and a peach tree not far off, all ornamented with a cluster of grapes. Yet such is the case and has been [illegible] years past. Several strangers, [illegible] citizens and Europeans, curious in such things, have called to examine for themselves, and [illegible] nearly allowed it to be [illegible] they had [illegible]

To the members of the horticultural [illegible] solely, it is probable, are mostly practical [illegible] I cannot write in their technical language [illegible] therefore hoped they will excuse [illegible] errors that may occur. In as few [illegible] the whole management of [illegible] is as follows, and it matters not at what [illegible] begin. The fruit begins to ripe [illegible] September, and continues till the [illegible] October. As soon as the grapes are [illegible] gathered, that is about the 15th of October, the stakes are taken and drawn aside for fire wood. The vine is then stretched out its whole length, and trimmed as close as possible, in which state it is left lying on the ground for two or three weeks; about the last of November, they are laid on the surface at full length and fastened down with pins, and covered lightly with earth, which is done by digging a shallow ditch on each side, and throwing up the ground to the middle; wood forms a ridge over the vines, and covers them about ten or twelve inches; no straw, manure or any other covering but the earth, in this state they lie all winter. In April, as soon as the weather will permit, they are uncovered, and left on the ground for ten or twelve days or more; the stakes are now, about the first of May, replaced in their places, and the vines replaced as before. This is quite no further trouble, unless some that may be blown down are to be put up again. The borders are now well dressed by digging and hoeing, but no manure, nor has any been put for [illegible] years, or more. They are also kept perfectly clean through the summer, by frequent hoeing and raking; no vegetables are allowed to grow on the borders at any time.

This mode of raising grapes [illegible] from the ordinary [illegible] these particulars.

1st. Trimming or pruning [illegible] generally done in February or March [illegible] never cut a vine later than November [illegible] done in the spring they would [illegible] to death, or so much weakened as to bear no fruit. In general, we use [illegible] knife, leaving [illegible] many [illegible] which you get the [illegible] and too [illegible] there is a [illegible] which I will [illegible] seen, have fallen into, that "vines [illegible] their fruit on the wood [illegible] was produced [illegible] preceding year." This is not the case, for the fruit is invariably on the wood of the present year.

2d. The [illegible] difference is laying down and covering the vines all winter. In our northern climate this is absolutely necessary; [illegible] further south, yet it is worth a trial for a few vines. Prune in October, lay down [illegible] in November or December [illegible] in March. One [illegible] the practice [illegible]

[illegible] leaving the vines [illegible] and training [illegible] the posts [illegible] the fruit [illegible] the most people place their vines [illegible] where [illegible] climate requires [illegible] that are most exposed [illegible] warmer [illegible] places.

[illegible] manure has been used for years, [illegible] wood, not fruit.

[illegible] of the grape [illegible] are the best bearers [illegible] The milder grapes [illegible] variety and a good [illegible] and black Hamburg [illegible] so well. I [illegible] the Madeira grape, but [illegible] which came from that island [illegible] of which are growing, and still [illegible] well.

The borders on which the grapes are [illegible] are six feet wide and [illegible] centre.

Bland Grape

Extract from the Proceedings of the Philadelphia Horticultural Society July 6 1829

A letter to the chairman from Dr. Norton, of Richmond, Virginia, was read, on the origin of the well known grape called the "Bland grape," which has been supposed by many to be a native. Dr. Norton gave satisfactory reasons for our believing that it was introduced by Mr. Mazzei, who is known to have come to Virginia before the American revolution, with the express object of cultivating the vine on a large scale, and who mentions his successful experiments in his work entitled "Recherches sur les Utats Unis: Colle, 1788"

The grape in question was the only one of the many kinds which he brought over that resisted the climate, the effects of neglect or rude cultivation, or that attracted the attention of the natives. Col. Bland brought a number of the cuttings of this vine to Philadelphia, in the year 1778, and distributed them among his friends, and it has since been established in Pennsylvania It is known to be a great bearer; that the grapes keep well, when properly preserved in jars, until May, and will even hang on the vines until near January. They, however, do not ripen until the first week in October; but this circumstance is in its favor as a wine grape.

Notes on Vines of the Grape

from Adlums memoir on the cultivation of the Grape vine in America published 1823

page 18 Towards the middle of June you should stop the bearing branches, leaving 3 eyes above the Bunches — those intended for bearing the next year to be stopped about the middle of July

" 32 About 10th October about the best time for pruning the Vines

" 34 Prune off all weak dangling shoots in May — repeat this every three weeks — from 1st May to 1st July.

55 1/2 oz Isinglass proper quantity for fining wines

63 1 oz Isinglass to the whites of 18 eggs for 110 gallons

106 In mixing Sugar, it is best to put it in before fermentation

124 Sandy Soils produce fine pure wine

139 Ouwerkerkburgh — a fine white grape.

66 a drachm of the Sulphate of Potash to a pipe of wine sufficient to check fermentation.

☞ Mr Jogna's mode of planting & trimming described & delineated, American Farmer Vol. 6 p. 188 — 1824

— Scuppernong of No. Carolina — see Calvin Jones's letter — American Farmer Vol. 3 pa. 332. 3 — and James G. Hall's do — do. Vol 9 page 139. 140 —

☞ Vines light col^d are the proper — dark wood are the spurious kind —

June 3. 1828 All the vines grafted last year grew on average at least 10 feet — they were cut down to 3 eyes this Spring and all produced fruit — viz Blue Canaan, White Spanish Queen & Elsinborough or Salem Grapes —

☞ All the vines mentioned in the last article were frozen to the Earth in the winter of 1829. 30.

822

Account of all my Grapes March 1828

Bland.. 1 large Vine near Summer House very large, old
6 do. 3 on each side of Arbour about 6 years old
1 do on E & W. walk S. E. of Sheep Rose. 2 years old

Schuylkill. 11 vines 4 or 5 years, bearing 2 years along Pale fence
1 do. East Side of Arbour.

Elsinborough. 5 grafted on Bland Roots on both sides of Arbour
7 on West side of first large + walk 1827. Roots planted

Blue Canaan 1 grafted on South side of Walk near English walnut
April 1827
1 layd down West of do Mar 25. 1828
4 Cions of do. Easterly do –

White Spanish Queen 18. E of Sheepnose from Ellis Bloomfield
1 do layd down from do Easterly of above
1 do a Cion planted Mar. 28. 1828

Isabella – 1 Root each side of 1st + walk. 2 or 3 years
old from D. Smith transplanted Mar 25. 1828
1. East side North of large plum 1 West – between Pear & Quince

Chasselas 4 from P. Ashbourne large old Vines transplanted
on East side of first + walk Mar. 25. 1828

Greek Grapes {a variety} sent from Smyrna and planted May 1827 East of Greenhouse in 2 rows from Mr McMurtrie 91 Cions originally reduced to Vines by failure 1st Season all killed to the ground in Winter of 1829-30

Minorca Grapes killed by winters of 1828-9 to the ground and entirely killed next winter — 4 Cions grafted on Bland Roots April 1828 on west side of Arbour, from Captain Kuhn, described as producing bunches very large and weighing about 18 pounds ~~in~~ Minorca

Burgundy or Miller Grape } 3 Vines on first Cross walk planted March East of main walk 1829

Cape of Good Hope — Planted a fine rooted vine from Mr Hexler East side of first Cross walk on West side of main walk first vine near May duke Cherry — also a slip of the same planted on same walk ~~in same~~ among Patiences Rhubarbs Vines — These supposed to be the same as the Alexander Grape — see Mess' Landreths description Am. Farmer Vol. 9. p. 221 where this called the Schuylkill muscadine —

Catawba. Recd 3 rooted Vines from Mr Samuel W Budd of Pemberton, planted 2 on the South side of Burgundy and one on the North side of do on 1st + walk & South side of main walk —

Vol. 10. of American Farmer p. 324 — See Mr Thomas McCalls account of the Grape — "a native, yields a superior dessert wine —

Vol. 9. p. 221. Mess' Landreths description "Colour that of Copper, with some pulp, though not well calculated for the table, it is one of the pleasantest pulpy grapes we are acquainted with —

8244

Anthracite Ashes

1828. March 26 Hales 16 Bushels spread on 3 squares of Slv. Orchard among Stue trees at the rate of about 150 Bushels p Acre Ground to be planted with Corn

1803 Smart frost & ice on the 4th
May 4 to 11 Easterly wind & cold to 6th very cold
Severe frost 1/8 inch thick 7th
Snowed several hours — 8th Thunder at night between 7 & 8
wind Southerly 9th severe frost & ice
White frost morning of 10th wind Easterly
Same on the . . . 11th wind Southerly & Easterly
☞ The above frosts only destroyed the fruit in particular places mine was all saved

1810 May 9th Frost thick as 1/16 Dr
11th a very cold Spell, thin ice in Barn yard
Beans partially destroyed, but owing to a very dry state of the Air fruit not perceptibly injured.
☞ This was the finest apple year as to bearing & quality in my recollection — On the 1st & 2d Nov. a severe snow storm & frost destroyed immense quantities of Apples hanging on the Trees — those which were lying on the ground & many which were shaken down & lay in the Snow were not injured by the Frost. The Cra's Cider was finer than I have since made.

1828 after the mildest winter in my recollection a very cold backward Spring, a good deal of frost and snow in April when the blossoms of the Peach were all open and some of the blossoms of the apple were blown — April 26th still continues a long Easterly Spell — Vegetation almost stationary from the Cold of the last fortnight — asparagus very backward — we have yet had but a few small messes — it is full a fortnight later than 1827.
The apples and pears, cherries plums & Apricots were most of them destroyed by the cold after they were formed, some trees bore full crops, but they generally fell prematurely — a large proportion of the apples gnarled; of peaches the number few but of a tolerable quality — In general the frost affected the late fruit more than the early — particularly the Apples.

Account of Orchards on Sunbury Farm April 1828

	Names of Apples	SE	SW	NW	NE	Pear Orchard	Garden	Cranberry field	Total
1	Harrison	52	55	25 2	170				302
2	Winesap	137	97 105	20	17	3		285	266
3	Crab. Hewes's	4	3	52	11				70
4	Greyhouse	32	14	29	25				100
5	Gloucester white	22	1	2	28				53
6	Newtown pippin	33	1		11				45
7	Bellflower		16	28	4				48
8	Hagloe	44	17	3 lam					64
9	Stire	18	49	1		1			69 71
10	Priestly	1	22						23
11	Pomme d'Apes	2	2	7	14	1			24 31
12	Winter Pearmain	6	1			3			10
13	Royal Pearmain	12							12
14	Golden Pearmain	11							11
15	Golden Rennet	12							12
16	Rhode Isl^d Greening	10	5						15
17	Long Island Russet	3	3		4				10
18	French Crab		3	3	1				7
19	Roanes Crab	3	0	3	2				8
20	Carthouse	9		1	1				11
21	Wine			1	6				7
22	Newark Pippin	6	1	3					10
23	Coopers Russeting	4	5						9
24	East Jersey Redstreak	5							5
25	English								
26	Rambo	4				4			8
27	Tallpippin			6					6
28	Tarna Gusta		2	11					13 2
29	Loans Pearmain	1		4					5
30	Maidens blush					5			5
31	Newark King	9							9
32	Fearns pippin			3					3
33	Wetherills Sweeting	5							5
34	Woolmans Harvest	1				3			4
35	Sweet Pippin		3						3
	Carried Forward	440	297	216	296	19	"	"	1268

	Names of Apples	SE	SW	NW	NE	Pear orchard	Garden	Cranberry field	Total
	Brought over	440	297	216	296	19	"	"	1268
36	Sheepnose	3	2	4	2	1	1		14
37	Royal Russet	3							3
38	Vaughns Spitzenberg	3							3
39	Ribstone pippin	1							1
40	Early Sweet	1							1
41	Lady finger	2							2
42	Cumberland Spice	1	2		1				4
43	Fenouillet Gris	1							1
44	Corlies Sweet	1							1
45	Dumplins	2							2
46	Tewksbury Blush	2							2
47	Catsbury	2							2
48	Black apple	1							1
49	Rambou d'Eté	1							1
50	Lobb	2							2
51	Pound	1							1
52	Mansfield ~~fine~~ Winter Red		0 Lane	1					2 1
53	Early Red Juneting (Prunes)	1	1			5			7
54	Summer Queen	8	11	12		4			6 27
55	English Nonsuch	2							2
56	Vandewere							1	1
57	Cann	4		1				2	7
58	Summer Pearmain			3	0	1	1		5 8
59	Doctor (Red)					1			1
60	Freehold Summer Redstreak								
61	Yellow Juneting					10	1		11
62	Red Juneting or Margaret			2					2
63	Jersey Greening		2		2				4
64	Everlasting Hanger		2						2
65	Gennet Moyle (Spurious)		5						5
66	Pennock		1						1
67	Spitzenberg Esopus			1				1	2
68	Roseau d'Automne		1	4					5 1
69	Violet			2					2
70	Early Reinette (Lane)			2					2
71	Drap d'Or		1	2					3 1
	Carry forward	478	314	234	299	41	4	4	1374

	Names of Apples	SE	SW	NW	NE	Pear Orch	Garden & Lawn	Grass field	Total
	Brought over	478	314	234	299	41	4	4	1374
72	Domine			2					2
73	White Calville	4							4
74	English Codling		2	2					4
75	Bough		1	2		13			16
76	Roman Stem			3	1				4
77	Swaar			3		1			4
78	Coupendu			5					5
79	Seek no farther New Eng[d]			2					2
80	Morgan	1			1				2
81	Summer Rose					3			3
82	Michael Henry Pippin	2	1						3
83	Double Blossom (Lawn)						2		2
84	Siberian Crab (do)						2		2
85	American Crab (do)						1		1
86	Catline					1			1
		483	318	251	301	53	9	4	1419
87	Monmouth Pippin			1	3				4
88	Essex Bluish			2					2
	English Red Junating			1			1		2

Orchards 1827. Cider

Nov. 17	Henry Porter	7 hhds 93 gal @ 90		70.39
	Mr Hazlehurst	2 bbls		10.00
	J. Gummere & Co	4 "		6.25
	Mc Quaid & McAvoy	6½ "		58.12½
	Dr Hare	2 "		12 "
	Nicholas Wallace	16.25		145.87½
	Downing & Wood	26.88		227.22
	Edward Spain	2		12.00
	Redgway & Thomas	1½		5 "
	E Spain & Co	2	1	7.50
	E Spain & Co	5	1	18.25
	S Gummere & Co	5		11.00
	Rachel Jones	4		2 "
	S. R Gummere	1		6 "
	Do	3		60 "
	Sundries	10		31.75
	Downing & Wood	15		10.25
	Caleb Smith	2		96.00
	H. G. Otis	16		11.45
	Sundries Cash	2		6 "
	W Vanhook	1		6 "
	Dr Cole	1		12
	Mrs S. Wallace	2		2
	Dr C & E M	1⅓		4 "
	R C Wallace	2		156 "
	Vinegar		52 hhds	6
	Samuel Bayard	1	my own use	4 "
	John Myers	1		6 "
	Sweet Cab	1		1.25
	J. S. & Mrs S			35 "
	Cider for my own use	1		1 " 50
	Mrs J.			95
	19 bbls Crab Cider Downing & Wood			6
	1 do E Spain			
				1143.21

Cash p^d Rodman & Tenemere 1/2 Cid	70.25
do do ½ Vinegar	78.00
Cleaver & Rodman apples 89½ Ba	22.37½
E Spain 46 bbls a 112½	51 75
J. Lovett 12 do	12.37½
Stevenson 9 Bus apples	2.25
Freight & port. &c B Sterling	25.75
J. Buckalew 100 barrels	18.75
Rodman & Tenimore marketing apples	76.19
	357.94

Orchards 1827 apples

No. 2

Mr Bloomfield	3 bbls	Pommed' apes	4.. 50
George Harrison	19 do		27 37½
Mrs Bloomfield	4 do		6 "
Sundries	18 do		26. 37½
	2 do	& 42½ Bus	15. 30½
E Spain		6 Do	2. "
J. Hall	3 do		4. 12½
J H White	3 do		4. 50
A Allen	1 do		1 25
Jones & Dutton	1 do		3 "
Mrs Hazlehurst	2 do		2.. 75
Dr Hare	2 do		1. 25
Thos Hall	1. do		152 38
Sundries at Market	½ 76. 19.	=	20.. 00
Store for Winter	20 bbls		2. 00
Mrs J.	2 do		7. 50
R. C Wallace	10 do		5. 25
Dr Coxe	5 do		10. 00
Mrs Em. Murtree	10 do		11 75
apples for family use besides barrelled apples			
			307 31
			1143.. 21
Gross Amount			1450 .. 52
Usual Expenses			357 . 94
			$ 1092 . 58

1830	Orchards 1829 Sunbury		
October 6.	Rufell Comstock	10 barrels Gloucester Cider	40.00
25	S. Weatherby	1 do. common	1.25
	James Sterling	21¼ gas Cider & Spirit 37½	7.97
Nov. 3	William Wallace	1 bbl Com. Cider	1.25
	do	4 hhds Glou. & Har.	53.90
5	Do Coxe	2 bbls Glo. & Winesap	11.25
	George Harrison	8 bbls Apples	16.00
	do	1 do do	2.00
	W. Hodgson	2 bbls Cider	4.50
Dec. 7	R S. Coxe	6 bbls Apples	9.00
	C M'Ilwaine & Wm Munture	6 & 15 do	13.75
	R Comstock	5 bbls Cider	26.50
	Mantain & Thorne	1 do	4.50
	S. Gummere	2 do	6.00
	Jones & Dutton	3 bbls Com. d'ap.	4.50
	Charles Mackie	4 bbls Cider	12.00
	George Bixby	1 do	1.50
	John Gummere	2 do	4.00
	Joseph Sisum	3 do	4.50
	Rebecca C Wallace	1 do. & apples	7.50
	Vinegar &c	7 hhds Cider	21.00
	Horace Grant	1 bbl do	1.50
	Sept. Weatherby	1 do	2.00
1830 Jany 23	Joseph L Powell	1 do	2.00
	Horace Grant	1 do	1.50
	Jos L Powell	3 do	5.50
	John Gummere	2 do	4.00
	John H Carr	1 do	6.00
	Wm Van Hook	7 do	41.50
	J & J. Johnson	1 do	1.50
	D & Coxe	5 do	30.00
	Jones & Dutton	½ do	2.50
	Geo. Harrison	1 do	6.00
Mar. 8.	John Myers	4 do	16.00
	J R Gummere	1 do	4.25
	Nicholas Wallace	9 do @ 3.50	31.32
April 5	Horace Grant	2 do	4.00
	Nicholas Wallace	1 hhd Winesap & 1 bbl Stus.	19.72
	do	5 bbls Har	30.00
	do	7 do Winesap	42.00
	B H Tyng	2 do. Harr	12.00
	Cash	12 bbls Corn	25.00
	J. Swain	1 do	6.00
	J Andrews	1 do	6.00
	D Horsack	2 do	12.00
	J: Kinsman	1 do	6.00
26	Richard S. Coxe	5 do	30.00
	Horace Grant	1 do	2.00
	Wm McMunture	24 do	144.00
	P & L	3 do	16.50
	Morris Smith	18 do	97.15
	Edward Spain	26 do	39.14½
	do	15 do apples	15.00
	Amo Carried over		913.45

1830	Brought forward	913.45
May. 13	Nicholas Wallace . . . 9 bbls Harrison	48.00
	Balance of Marketing a/c of Apples & Cider	231.75
	Apples for family use including Cancelled apples	35.00
	Cider for my own use	35.00
		1263.20

Deduct

Edward Sparrs a/c for 61 bbls a 112½		68.62½
do	5 do. 125	6.25
Horace Grant	10 do Cash	10.00
do	30 . . 112½	33.75
Freight to Philad^a	98 barrels Cider & apples 12½	12.25
Captain Johnson a/c Porterage in Philad^a		8.00
John Quicksall for	50 barrels	7.50
		140.37
		1122.83

1824 Orchards 1824 in Sunbury

September 4	Jos. Powell	1 bbl Cider		1. 00
	John Gummere	1 do "		1. 00
14	John Lucksall	1 do "		1. "
27	E. Espan	1 do "		1. "
Oct. 13	R. Jones	20 bbls Apples		25. "
	S R Gummere	3 bbls Cider	16 do do	21. 75
23	G Harrison		18 do do	24. 87½
30	J White		3 do do	4. 12½
	D Hare		4 do do	8. 25
	Ridgway & Thomas	18 bbls Vinegar		51. 75
Nov. 10	D Hare	2 bbls Cider	4 bbls	10. 25
	Col Freeman	4 do	do	17. 00
	J B French	1 do	do	2. 00
	A Lucksall	4 do		6. 50
	Jos. Sisum	4 do		5. 50
	A Lucksall	1½ do		1. 50
	J H Benemore	2 do		3. 00
	James Brown	2½ do		3. 75
	J Ackman	1½ do		2. 50
	John Ackerman	1 do	2 bls apples	4. 00
	John Lucksall	2 do		2. 00
	E Span	12 do	14 do	30. 25
	P Powell		3 do	2. 12½
	D	1 do		1. 50
	Mrs Wallace		1 do	1. 25
	Jos. Powell	1 do		2. 00
	W. Griffith	1 do		1. 50
	R S Cox		5 do	6. 25
	C Pell & Shaine		5 do	6. 25
	G Harrison		1 do	1. 62½
20	E Span	3 do		4. 50
	Mrs R C Wallace	1 do	10 do	8. "
	Budd Sterling	1½ hhds Coal		11. 25
Dec. 2	J. H Carr	1 bbl cider		5. 25
15	John Gummere	2 do		4. "
	S R Gummere	2 do		4. "
	Sarah Johnson	1 do		2. "
	E Span	½ do		1. "
	D D Wharton	1 do		2. 50
1829 Jany 27	Ridgway & Thomas	1 do		2. 50
	John Gummere	2 do		5. 00
	Jos Aaronson	½ do		1. 25
Feb. 19	D Hare	1 bbl Coal		7. 50
	J. White	14 do do		105. 00
	Geo. Harrison	11 do do		82. 50
	Rev S J Jones	1 do do		7. 50
	E Span	1 do		2. 00
	Carried forward			505. 75

Amount of Orchards 1824 brought forward	505.. 75
7 Hogsheads of Vinegar in my Casks a 2.87½	20.. 75
William Coxes winter apples 15 bbls best 1.25	18.. 75
Mrs E Mc Mahtues Do. . . . . 6 do no Casks	6.. 00
Sundry apples & Cider sold for Cash $ 7/c	164.. 45
James Hugg apples & Cider	3.. 50
John Mitchell do.	14.. 15
John Jones do	3.. 00
W Hoff do	1.. 00
Rowland Jones 1 bbl Cider	4.. 00
F. H White 2 do	15.. 00
Richard S. Coxe 6 do	36.. 00
Joseph Powell 1 do.	3.. 00
Mrs Jones 1 do Crab	5.. 00
James Hugg 1 do	2.. 00
Thomas H. White 1 do Crab	6.. 00
5 do Russet	25.. 00
Edward Spann 1 do	3.. 00
Johnson 2 do Crab	10.. 00
Ridgway & Thomas 1. do. Russet	3.. 00
Caleb Haskell 1 do Crab	4.. 00
D Wharton ½ do	2.50
Cider for my own use (a low charge)	35.. 00
apples for family besides Barrel Apples	11.25
John Hare Powell 3 do Crab	22.50
D Blackwell 1 do	7.50
	926.. 35

Deduct Cash paid to		
I Zuckall for 100 flour bbls	15.00	
E Spann 44 whole 44 half bbls	57.75	
S R Gummere 10 empty bbls	1.50	
T H White postage 28 bbls 12½	3.50	
	77.75	
off – 6 bbls returned by T to	6.00	61.75
N^t proceeds exclusive of Labor		864.. 60
Deduct Budd Stirlings freight a/c 160 bbls 12½		20.00
		844.60

Exclusive of Apples & pomace for Hogs.
Crab sold amounted with Casks to 302.25
for 45½ Barrels.

Produce of William Foxes Orchards 1818

Tilton	6 hhds Vinegar Cider	Ridgway & Thomas	4.50	27.00
	18 do. do	sold on Plutad	6	108.00
	7 hhds 36 Gal Crab	Sold W. J. Warder		335.66
	6 do. House & Campfield			
	4 bbls do			
	1 hhd pepin	W. J.	2	20.00
	4 bbls late Campfield	Sam. Swan	12	216.00
	18 hhds late Cider			18.00
	2 hhds late rotten Apple Cider			724.66
	40 bbls Bellflowers	113 a 20c		226.00
	35 do pepins			
	16 — lowe			
	4 — pretty			
	2 — Carthe			
	6 — pearmain			
	2 — Pennock & R King			
	2 — Pomme d'apes			
	6 Sheepnose			
	Carried to Market	100 Bus		100.—
				1050.66
Sunbury	5 hhds Vin Cider		25.00	
	2 pipes Crab. W. J. Warder		52	
	3 pipes good late Cider		36	
	3 pipes pretty Cider		36	
	2 hhds Com & Water Cider		15	
	50 Bus Bellflowers	Apples	50.00	214.00
	6 do pretty do	do		
	8 do. Carthouse			
				1264.66

½ Tilton	525.	33
Sunbury & Hos.	214.	00
	739	.33

Potatoes

Before boiling frosted Potatoes soak them in Salt & cold water for half a day - This will have a tendency to extract the nauseous taste and in some degree to restore the Potatoe to its original one - For Poultry Salt must be dispensed with -

Merino Wool

The wool is divided by the Spaniards into four parts - The (1) first which is called Refina, and by the French Lame Mere is taken from the flanks, the back as far as the tail, the shoulders and sides of the neck. The (2) second or Fina comprizes the wool of the top of the neck, the haunches as far as the line of the Belly, and the Belly itself. The third (3) or Tercera is that of the Jaws, the throat, the breast, the fore thighs to the knees, and the hinder thighs to the line of the Belly down to the hocks. The (4.) fourth or Cahedas, is that below the hocks, between the thighs, the tail, the buttocks, the pole and behind the Ears, and all that which shakes out of the fleece in shearing or in washing. - A cut from Lasteyrie. vol 1 Vol. Archives of Useful Knowledge by D'Incase p. 88.

Culture of the Vine.

Valuable practical information on the culture of the Vine, from the author of "Coxe on Fruit Trees."

BURLINGTON, JULY 22, 1828.

J. S. SKINNER, esq.—

Sir—The cultivation of the vine has become so important to the health, morals, and prosperity of our country, that I cheerfully comply with the wishes of respectable friends, by communicating to you the result of numerous experiments, made under my own observation, in engrafting various kinds of delicate foreign grapes and superior varieties of our domestic grapes on the more vigorous stocks of cultivated vines, or on the native vines of our fields, or transplanted native vines, removed from our hedge rows into our gardens at the moment of engrafting. The process is extremely simple, and as far as I can learn from inspection of the most improved English and French writers, and from inquiry of intelligent foreigners, is not practised in Europe. It is performed by inserting a scion, of the usual size for planting, in the root or stock, under the surface of the earth, covering it with the earth, raised round the stock high enough to protect the scion which is about six inches long, with two eyes only, the upper one to be even with the top of the little hillock raised around the plant. No clay or composition is necessary. The stock must be at least one inch in diameter, at one or two inches above the crown of the plant, when bared to the first roots, it must be sawed off at that point. The stock is to be carefully split, after the loose bark is scraped off, and if necessary, opened by a wedge; the scion, when firmly fixed, will be retained in its place by the pressure of the stock, after the wedge has been withdrawn or cut off. The time for engrafting is the same as for the apple—about the 1st to the 10th of April in this state. In two or three weeks the buds will sprout. One only must be permitted to grow; it must be trained to a stake, and kept pruned of latteral shoots. In a good soil, it will grow ten or twelve feet the first year; after this, it may be cut down to two or three eyes, or trained at greater length to a trelliss, according to its strength. They invariably bear fruit the second year, and frequently will produce one or more bunches the first year. This, however, should not be permitted, except from a wish to ascertain the quality of the fruit. It is now about six years since the first attempt of an intelligent neighbor in this mode of engrafting was exhibited to me, after repeated failures of the ordinary mode of engrafting above the surface, with the aid of clay and composition. I had experienced similar failures in my own experiments, owing, I presume, to the greater flow of sap in our climate. I have now growths of at least ten feet from grafts of this spring, exhibiting a luxuriant growth of a single bunch of grapes. When the stock is sufficiently large, two scions may be inserted, and if successful, may be reduced to a single stock, or one of them may be laid down by training, about six inches under the surface, to form another vine, which in the second year will be nearly equal in strength and productiveness to the parent vine. From the facility with which this operation may be performed, and the short interruption it creates in the bearing, it will be easy to change any number of vines from unproductive and inferior kinds, to such as may be adapted to the soil, climate and object of the cultivator. Foreign and tender kinds may be speedily acclimated, and an early diffusion of the finer kinds, through our extensive country may be accomplished, wherever native stocks are to be found.

I believe this mode of engrafting will be new to the greater portion of your readers, it certainly is unnoticed by the Abbe Rozier, by La Nouvelle, Quintinye, by Miller and Forsyth, all of whom I have consulted—and a highly intelligent friend, a native of France, possessing large estates in that country and in the United States, assured me, after careful inspection of my vines, that it was perfectly new to him, and would encourage him to introduce it in his extensive plans of improvement, to which he is devoting much of his ample means.

I am, respectfully and truly,
Your friend and obed't serv't.
WM. COXE.

Hydrophobia—I promised yesterday to resume to-day the subject of *mad dogs*, but if I had not, the case which I have just read from the Philadelphia papers, and which we republish this evening, would render some remarks, at this time, on this awful and alarming topic, highly interesting and pertinent. This case is attested by two eminent physicians, and they add that hydrophobia "is without the hope of a relief from medicine"—"we know of no cure or hydrophobia." This is a frank confession, and I have scarcely a doubt accords with the truth—It is a disease, which, when once having arrived at that pass as to show itself by the usual symptoms in the system, baffles equally the skill of the most learned physician and the nostrums of the boldest empyrick. But, fortunately, it is not so rapid in its progress, but that it may be arrested and entirely counteracted and prevented, if proper means are seasonably resorted to, duly administered, and faithfully persisted in. These means nature has provided, in the plant called the *Scullcap*, which grows almost every where in abundance in our country. It is not, however, every species of the plant bearing this name that will answer; but that particular one called in Latin *scutellaria latiflora*, or side-bearing flower, and not that one called *scutellaria galericulata*, or helmet-shaped. The former of these is efficacious in preventing this incurable disease, the latter is not. A mistake in taking one for the other has sometimes produced fatal effects, and brought the plant into discredit, at the eastward. Some time since, there was published, in the Medical Repository, [hexade 3, vol. 2, No. 3,] an account of this plant, with an engraving; but there was an error in the text, as to the species; nor was the engraving, which was after the right sort, sufficiently accurate to correct the mistake. Of the superior merits of this invaluable plant in the bite of a *mad dog*, as evinced in particular instances, I have not room here to give any more than a general outline. Dr. Vandeveer left it on record, that in upwards of three hundred cases in which he seasonably administered it, the success was complete, without a failure. Lewis asserted that he had met with the like success in upwards of one hundred cases, of three or four of which I was myself (happening to be in the county of West-Chester at the time) an eye-witness. Dr. Thatcher, in his valuable Dispensary, speaking of it, says: "Should this plant ultimately prove a successful remedy for a disease so truly deplorable in its nature and so destructive in its consequences, no encomium can surpass its merit, even if recorded in letters of gold." The following is his description of it:

"The scutellaria is perennial, of which there are numerous species indigenous to the United States. The plant is found in great abundance on the banks and borders of ponds: flowering in July or August. The stem is square, branched, and attains the height of one or three feet. The leaves are opposite, narrow pointed or narrow foot stalks. The racemes are axillary and lateral, bearing small violet colored blossoms intermixed with small leaves. The calix is hooded or helmet formed, from whence derivated the generic name of scull-cap or scutellaria." This, however, is a description of the genera not the species.

The eye will soon detect the material distinctions, while at the same time it will see a general resemblance.

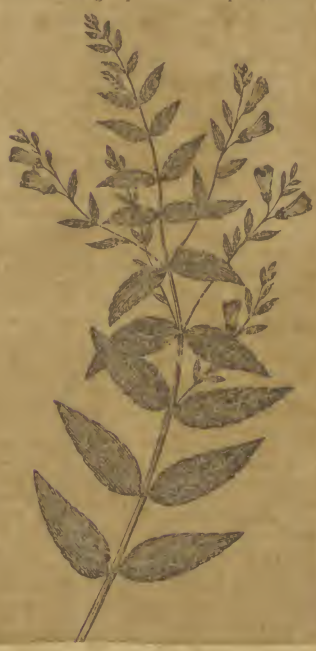
The following is the manner in which Dr. Vandeveer and Mr. Lewis prepared and administered the remedy, as we find in Thatcher's Dispensary:

"The leaves should be gathered when in flower, (July or August,) carefully dried, and reduced to a fine powder, and put into bottles, well corked, for use. When a person has received a bite by a mad dog, he must take of a strong infusion of the leaves or powder, a gill four times a day, every other day. The day it is omitted, he must take a spoonful of the flower of sulphur, in the morning, fasting, and at bedtime, in new milk, and apply the pounded green herb to the wound every two hours, continuing the prescription for three weeks. For cattle or horses, three times the quantity of each."

Thus I have in the shortest and plainest manner I am able, treated of a subject, now particularly, in the highest degree interesting to the community at large. And I have done so in the full and unshaken belief in the virtue of the plant here recommended to the public, and perfectly aware of the deep responsibility I assume in thus trying to persuade the patient and the physician to put life itself upon the issue. With the late benevolent Robert Bowne, whose letters on this subject are published at length in the Medical Repository and in Thatcher's Dispensary, I can with great truth declare, that my confidence in the virtue of this herb is so great, that, if bitten myself, I would trust my life to it, rather than to the skill of all the physicians in this city.

Impressed with the deep importance it is of to the public, that these different species should not to be confounded, we have procured an engraving to be made by Anderson of each of the plants. Here follows an engraving of the true plant

The following represents the spurious one



EXPERIMENTS ON FOREIGN WINES,

BY DR. REECE.

[From the August number of the Gazette of Health.]

A Selection of fine Apples ripening in succession for table and Kitchen.

1 [illegible] ating in June & July
2. Prince Harvest . . . July
3 Bough . . . do
3 Summer Queen . . . July & August
5 Early Pearman . . . . . August
6 Summer Rose . . . . do
7 Codling . . . . August & September
8 Harden Blush . . . . . September
9 Haglos Crab . . . . . do
10 Catline . . . . . do
11 Romanite . . . . Sept & October
12 Fall Pippin . . . . . October
13 Doctor . . . . . do
14 Wine . . . . do
15 Late Pearman . . . . do
16 Burlington Greening . . . do
17 Bellflower . . . . . do
18 Newark Pippin . . . . . Nov
19 Pennock . . . . . Nov
20 Michael Henry . . . . do
21 Spitzenberg . . . . . do
22 Newton Pippin . . . . . do
23 Priestly . . . . . Dec
24 Pomme d'Apis . . . . . do
25 Carthouse
Rhubury Winter Blush do

Selection of Cider apples
~~with the name of them~~
Hewes's Virginia
1. Crab
2. Harrison
3. Stire
4. House
5 White Sugar Crab
6 ~~Winter~~ Crab
7. Gloucester White
8 Red Streak
9 Cooper Russeting
~~10 Redstreak Gloucester~~
~~Green~~
10 Golden Permet
11 Haglos Crab for fine early Cider
12 Carfield
13 American Pippin
14 Ruckman Pearman

than any other. It is however, at best only a dilute spirit. Brandy is preferable to Rum, on account of being entirely free from sugar.

Proportion of Alcohol of 825 at 60° in different fermented Liquors obtained by Mr Brandes experiments – Sir H Davy's Elem.s of Agricultural Chemistry p. 125.

Wine &c:	Proportion of Alcohol p Cent.		Prop.n of Alcohol p Cent
Port . . . from	21.40	to	25.83
Madeira	19.34	. . .	24.42
Sherry	18.25	. .	19.83
Claret	12.91	. . .	16.32
Calcavella	. . . .		18.10
Lisbon	. . . .		18.94
Malaga	. . . .		17.26
Red Madeira	. . . .		18.40
Malmsey do	. . . .		16.40
Red Champagne	. . . .		11.30
White ditto	. . . .		12.80
Burgundy	11.95		14.53
Hermitage	17.43	. .	12.32
Hock	14.37	. .	8.88
Vin de Grave	. . . .		12.80
Frontignac	. . . .		12.79
Cape Madeira	. . . .		18.11
Constantia	. . . .		19.75
Sent	. . . .		13.30
Tokay	. . . .		9.88
Raisin Wine	. . . .		25.77
Grape Wine	. . . .		16.11
Currant Wine	. . . .		20.55
Gooseberry do	. . . .		11.34
Elder do	. . . .		9.87
Ader	. . . .		9.87
Perry	. . . .		9.87
Brown Stout	. . . .		6.80
Ale	. . . .		8.88
Brandy	. . . .		53.39
Rum	. . . .		53.68
Hollands	. . . .		55.60

The value of fruits for the manufacture of fermented liquors may be judged of from the specific gravity of their expressed juices. The best cider & perry are made from those apples & pears that afford the densest juices; and a comparison between different fruits may be made with tolerable accuracy by plunging them together into a saturated solution of salt or a strong solution of sugar, those that sink deepest will afford the richest juices.

Davy El. of Ag. Chem.y p. 120

EXPERIMENTS ON FOREIGN WINES,

BY DR. REECE.

[From the seventh number of the Gazette of Health.]

It is proper to observe, that all Wines naturally possess a proportion of alcohol, (ardent spirit,) but to the Foreign Wines, a quantity is added to prevent their running into the acetous fermentation during their voyage to this country, and this is proportioned to the quality of the Wine. In order, therefore, to ascertain the quantity the different Wines contain on an average, the experiments have been made on Wines from different venders. Brandy and Rum, are sold at different degrees of strength; indeed, some termed White Brandy and White Rum are highly rectified. The Brandy and Rum employed in the following Experiments, were obtained from a respectable Wine-Merchant, who was desired to send samples of the articles as generally sold to the public.

A bottle of Port Wine, containing 26 ounces, which had been in bottle seven years, produced 2 ounces and 7 drachms of alcohol, (ardent spirit)

Ditto of Port Wine, containing 25 1-2 ounces, (one year in bottle and two years in wood,) 2 ounces, 6 drachms.

Ditto of Pale Sherry, three years old, containing 25 ounces, produced 3 ounces.

Ditto of Madeira, two years old, containing 25 1-2 ounces, 2 ounces 5 drachms.

Ditto Cape ditto, one year old, containing 25 ounces, 2 1 2 ounces.

Ditto Old Hock, containing 21 ounces, nearly an ounce.

Ditto Brandy, containing 24 ounces, 10 ounces.

Ditto Rum, containing 24 1-2 ounces, 9 1-2 ounces.

A quart of public house Ale (not bottled) from the brewery of Mr. Wyatt, 1 ounce.

From a quart of common draught Porter, from the brewery of Messrs. Elliot and Co. 5 1-2 drachms.

From the foregoing results, it appears that four bottles, either of Port, Sherry, or Madeira, contain more ardent spirit than a bottle of Brandy.

Three bottles of Sherry are equal to one bottle of Rum.

That 10 bottles of Hock, or 10 quarts of Ale, or 14 1-2 quarts of Porter, are equal to a bottle of Brandy.

The residuum of Port Wine contains an astringent extract, and more tartaric acid than that of Madeira, and the Sherry less than Madeira. In one bottle of Port, a small portion of vitriolic acid was detected. The Hock also contains a considerable of tartaric acid. The residuum of the Rum contains raw sugar, and the Brandy burnt sugar, with a pungent aromatic, resembling capsicum. The residuum of the Ale and Porter was very bitter, and the spirit of the former was slightly flavored with the essential oil of the hop. Both contain saccharine matter.

As a tonic medicine, the preference is generally given to Port Wine, on account of its astringency, but in cases of indigestion and irritability of the bowels, the tartaric acid is a very great objection to it. When this wine is on (what the merchants term) the fret, it is a practice with some to add to it a little vitriolic acid, which more effectually checks it than brandy. Sherry Wine appears to be the best fermented, and more free from tartaric acid and saccharine matter than any other. It is, however, at best only a dilute spirit. Brandy is preferable to Rum, on account of being entirely free from sugar.

Spring of 1812

This appears the most singularly backward Season within my recollection
After a steady unpleasant winter the Vegetation did not ~~appear to~~ make any
appearance like growth until the 12th April - a gentle rain brought it forward
in a small degree - after a continuance of very dry weather, Barley did not come but
April 15 first Apricot Blossoms - Fine Spring growing weather ~~warm~~ dry
16. Cherry plum blossomed - vegetation very vigorous - after a gentle shower.
19 first Stalk of Asparagus appeared - fine shower, thunder & violent gust very warm
7th April snow & ice at Utica N.Y. 1st April 2 feet snow near Rome. In Burl. Glass 70 Ther 86. in Pa
21. first dish of Asparagus -
22. Thunder and lightning at night wind continues much at East -
Peaches in bloom -
24 - Plastered Clover on Tilton farm 34 Bus or 35 a 36 Acres.

1813

May 4 An Easterly or N E wind prevalent for several days but this day
became a cold and steady Spell and continued with ~~a~~ little intermission to blow and rain during the 5. 6. 7. 8.
Plastered Clover on Tilton 36 Bus. or Acres sowed May
from Mr Warner at Bristol a 90 ct.

t buds, which is the case
ien it moves vigorously,
wood, or runs into shoots,
n young trees
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nsequence of trying the
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the size of the fruit, but
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with leaf buds, to bear,
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produced appeared new

RED FISH.

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reserved in a dry state, and
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"if dried, and kept free
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This process is particularly
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this manner, for a salmon of five or six pounds
weight; and if salt be desired, a tea spoonful or
more may be added. Saltpetre may be used
instead, in the same proportion, if it be desired
to make the kipper hard."

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n; or, if it be a small branch or shoot,

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18. Cherry pl
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21. first dish o
22. Thunder
Peache
24 Plastered

May 4 An E
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25 The following directions for managing Cider were communicated to me by a friend who obtained it from an experienced Manager. ~~October 28 1845. Extract~~ -

In making, no rotten Apples should be used, — The Cider should be extracted immediately after the pomace is ground - The liquor put into clean sweet Casks - They should be placed as soon as possible in the Cellar - The heat should be from 50 to 70 degrees of Farenheit. The Saccharine fermentation commences at the Pie, as soon as the Apples are ground - The vinous fermentation commences in a few days and continues from 3 to 8 weeks, when the Cellar is very cool 3 months — As soon as the Cask is put into the Cellar, and before the vinous fermentation commences put into each hogshead 1/4th Oyster shells for every barrel contained in it, cracked as small as rye or oats, and if the Apples were principally sour, 1/4th good sugar. Then bore a small gimlet hole for a vent and put in the Bung slightly, so that a little pressure will force it out, then let it ferment, and when it is done bung it up and let it settle. After it has completely settled and appears still & clear it must be racked off from the lees into clean casks, fumigated with Sulphur, immediately after fumigation - In a day or two put into each barrel the whites of 6 or 8 eggs beat up in half a gallon of the Cider. The Cask should be kept cold as possible, be perfectly full of liquor and air tight - and when drawn into Bottles or Casks, it should be all done at the same time to prevent injury from the action of the Air.

about two Coffee Cups of unslaked lime to a hogshead or two wine glasses of it to a barrel put in before fermentation and well stirred has been highly recommended to me for destroying the acidity and preserving the sweetness of Cider through the Summer.
Also two or three small Oysters in the Shell in each hogshead which will be perfectly dissolved by the Cider.

RURAL ECONOMY.

FOR THE UNION.

Mr. Bronson,

Supposing that the extract enclosed (from the Gentleman's Magazine for Feb. 1818, p. 159) relative to Fruit trees, would be interesting to your country as well as city subscribers, I have been induced to send them for publication, more especially as the season for making the experiment is approaching. The writer of this would be gratified if any one who may make the experiment would make the result publick through the medium of your paper. C.

The following easy, simple, and infallible method of forcing fruit trees to blossom and to bear fruit, has been translated from the German of the Rev. Geo. Charles Lewis Hempel (Secretary to the Pomological Society of Altenburgh in Saxony) by George Henry Nochden, L. L.D. F.L.S. &c.

"In my early years I saw my father, who was fond of pomology, and skilled in that science, cutting a ring on several branches of trees, which already were in blossom, for the purpose of producing, by that means, larger fruit than usual. This was not his own invention; but, as far as I can recollect, derived from a French journal. Thirty years ago, when I was a boy, I practised this operation in imitation of him, and thereby obtained larger pears and plums. In repeating this operation of ringing the branches, which I did merely for the purpose of getting larger fruit, I observed that the branches so operated upon always bore the next year. By this reiterated appearance, I was led to the idea, that perhaps this mode of ringing the bark might be a means of compelling every unproductive branch to yield fruit. With this view, I cut rings upon a considerable number of branches, which as yet showed no blossoms; and found, by repeating the experiment, the truth of my supposition indisputably confirmed by experience. The application of this experiment, whereby upon every bough or branch fruit may artificially be produced, is very simple and easy. With a sharp knife make a cut in the bark of the branch which you mean to force to bear, and not far from the place where it is connected with the stem; or, if it be a small branch or shoot, near to where it is joined to the bough: the cut is to go round the branch, or to encircle it, and to penetrate to the wood. A quarter of an ich from this cut you make a second cut, like the first, round the branch, so that by both encircling the branch, you have marked a ring upon the branch, a quarter of an inch broad, between the two cuts. The bark between these two cuts you take clear away with a knife, down to the wood, removing even the fine inner bark, which immediately lies upon the wood; so that no connexion whatever remains between the two parts of the bark, but the bare and naked wood appears white and smooth. But this bark-ring, which is to compel the tree to bear, must be made at the right time, that is, when in all nature the buds are strongly swelling, or are breaking out into blossom. In the same year, a callus is formed at the edges of the ring, on both sides, and the connexion of the bark, that had been interrupted, is restored again without any detriment to the tree or the branch operated upon, in which the artificial wound soon again grows over. By this simple, though artificial means of forcing every fruit tree, with certainty to bear, you obtain the following important advantages:

1st. You may compel every young tree of which you do not know the sort to show its fruit, and decide sooner whether, being of a good quality, it may remain in its fruit state, or requires to be grafted.

2d. You may thereby, with certainty, get fruit of every good sort of which you wish to see the produce in the next year.

3d. This method may probably serve to increase considerably the quantity of fruit in the country. The branches so operated upon are hung full of fruit, while the others that are not ringed, often have nothing, or very little on them. This effect is easy to be explained from the theory of the motion of the sap: for where the sap moves slowly in a tree, it produces fruit buds, which is the case in old trees: when it moves vigorously, the tree forms wood, or runs into shoots, as happens with young trees

Though I arrived at this discovery myself, in consequence of trying the same process with a different view, viz: to increase only the size of the fruit, but not to force barren branches, that were only furnished with leaf buds, to bear, this latter application being before quite unknown to me; I will, on that account, by no means give myself out for the first inventor of this operation; but I was ignorant of the effects to be produced by this method, and only discovered them by repeated experiments of my own, which I made for the promotion of Pomology. Frequent experience of the completest success has confirmed the truth of my observations Nor do I think that this method is generally known: at least, to all those to whom I showed the experiment, the effect produced appeared new and surprising."

CURED FISH.

Dr. Mac Culloch, of Edinburgh, has ascertained, that the antiseptic quality of Sugar is sufficient to preserve fish in the most excellent condition. He states that this substance is so active, that fish may be preserved in a dry state, and perfectly fresh, by means of sugar alone, and even with a very small quantity of it. He has thus kept salmon, whiting, and cod, for an indefinite length of time; and by this simple means fresh fish may be kept in that state some days, so as to be as good when boiled as when just caught.

It is added, that, "if dried, and kept free from mouldiness, there seems to be no limit to their preservation; and they are much better in this way than when salted. The sugar gives no disagreeable taste. This process is particularly valuable in making what is *kippered salmon*; and the fish preserved in this manner are far superior in quality or flavour to those which salted or smoked. If desired, as much salt may be used as to give the taste that may be required; but this substance does not conduce to their preservation. In the preparation it is barely necessary to open the fish, and to apply the sugar to the muscular part, placing it in an horizontal position for two or three days, that this substance may penetrate. After this it may be dried; and it is only necessary to wipe and ventilate it occasionally to prevent mouldiness. A table spoonful of brown sugar is sufficient, in this manner, for a salmon of five or six pounds weight; and if salt be desired, a tea spoonful or more may be added. Saltpetre may be used instead, in the same proportion, if it be desired to make the kipper hard."